

**23 FIRST PRIZE MEDALS.**

**7 GOLD MEDALS.**

**16 SILVER MEDALS.**

**SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.**

By Her Majesty's Royal Letters Patent.



# THE EAGLE RANGE.

(HERE SHOWN WORKING WITH AN OPEN FIRE.)

## GOLD MEDALS

AWARDED AT  
The International  
Health Exhibition,  
LONDON,  
1881.

The Architectural  
and Building  
Exhibitions, held at  
Plymouth,  
1881.

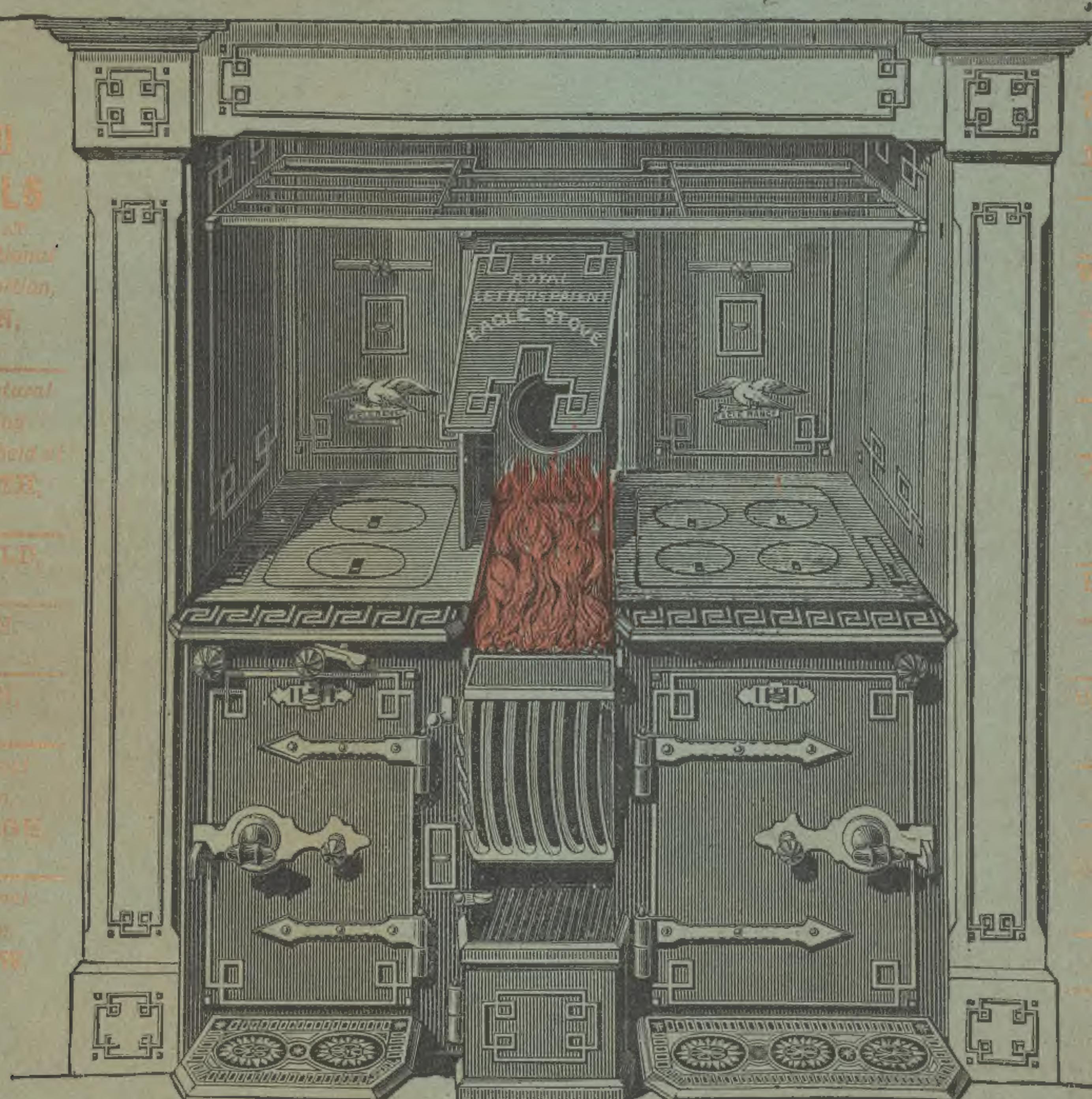
SCHEFFIELD,  
1881.

LONDON,  
1881.

LONDON,  
1881.

International  
Exhibition,  
EDEN BOROUGH  
1881.

International  
Exhibition,  
GLASGOW,  
1881.



## SILVER MEDALS

Conferred at  
LEAMINGTON,  
1873.

WIMBLEDON,  
1874.

WORCESTER,  
1874.

FESTIVAL OF BRITAIN,  
LONDON,  
1881-82.

SHORTON,  
1881.

International  
Festival of Music  
London  
1881.

BIRMINGHAM,  
1881.

WINDSOR,  
1881.

British Association,  
LONDON,  
1881.

SCHEFFIELD,  
1881.

International  
Society Exhibition,  
LONDON,  
1881.

LIVERPOOL,  
1881.

GLASGOW,  
1881.

## SPECIAL ADVANTAGES OF THE EAGLE RANGE.

NO BRICKWORK FLUES. EITHER CLOSE OR OPEN FIRE. SIZE OF FIRE CAN BE INCREASED OR DIMINISHED AS REQUIRED. PERFECT ROASTING OR BAKING OVENS. ROASTING FIRE. GREAT ECONOMY OF FUEL. PERFECT VENTILATION. CERTAIN CURE FOR SMOKY CHIMNEYS.

**EAGLE RANGE & FOUNDRY COMPANY,**

*Suppliers to Her Majesty's Government and the Crown Agents for the Colonies*

**176, REGENT STREET, LONDON.**

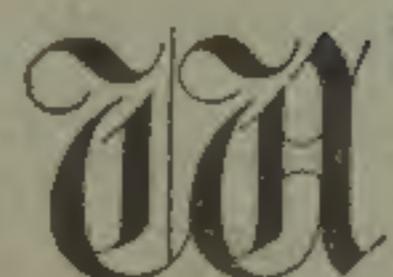
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## THE EAGLE RANGE.



WHEN first introducing the Eagle Ranges (some eleven years since), we recommended them as "economical, effective and durable." After years of very extended experience, during which time large numbers have been in use in most parts of the world, we can now, from this practical experience, the testimony of thousands of users (see Testimonials), and from repeated comparative trials with Ranges of other makers and systems, most confidently reiterate our former recommendation of the Eagle Range as the most economical, effective and durable Cooking Range yet made.

Doubtless many persons proposing to purchase Cooking Ranges have been puzzled to know which is really the best, seeing that every maker in his Catalogue lays claim to this position for his speciality. We will endeavour to show on what grounds we base our claim for the Eagle Range to be considered the best:

- 1st—Enormous Economy in Fuel. (See Testimonials.)
- 2nd—They require no brickwork flues.
- 3rd—Can be used either with a Closed or Open Fire.
- 4th—The size of the fire can be increased or diminished as required.
- 5th—Roasts perfectly in front.
- 6th—The Flues are so arranged that the Ovens can be heated equally in all parts, or an excess of heat turned on to the top or bottom.
- 7th—Certain cure for Smoky Chimneys.

**IRON FLUES.**—We specially made this Range complete with Iron Flues as we found after the purchaser had bought an ordinary Brick Flue Range, he was entirely in the hands of the Bricklayer, who, rarely knowing anything about size or arrangement of flues, yet had the most important part of the Range to make, so that however good the Manufacturer's work might be, the wrongly-constructed flues spoiled the working of the Range.

By making the flues in iron there is a certainty that the best size and shape flue for each Range is sent (approved after many trials), and not left to what the Bricklayer thinks best. Besides, with brick-work flues, which most other Ranges have, however well made the flues may be, the expansion of iron in Range, caused by heat, and the contraction afterwards, invariably produce leakage of the flues, and thus draught is spoilt, and ultimately the Range requires re-setting.

Though it will be noticed these Ranges with iron flues are somewhat more expensive in first cost than ordinary ones, it is more than compensated for by the lessened Bricklaying charges, and the certainty of their acting properly.

Our Iron Flues are so perfect that the Ranges will work admirably in the open air if fitted with a short piece of ordinary stove piping.

**OPEN FIRE.**—Before the cooking of the day is commenced, or after it is finished, by a very simple arrangement the Range can at once be altered from a close to an open fire.

The advantages of this are many : the fierce draught of the close fire is stopped, and it will burn for hours without any attention, and the consumption of fuel is very small, not more than a fourth of what would be used with a range that is always closed ; an open, bright and cheerful fire is obtained, requiring no regulation or alteration of dampers, it keeps the kitchen well ventilated and is useful for airing clothes, &c., and makes a cheerful and comfortable fire to sit by. The opening or closing of the fire is most simple, and cannot be put out of order. Pull a loop and it opens; push it, and it closes. It can be changed from an open to a close fire, or *vice versa*, in two seconds.

**SIZE OF FIRE CAN BE INCREASED OR DIMINISHED AS REQUIRED.**—The immense advantage of having a fire, the size of which can be increased or diminished at will, must be obvious to everyone. For instance, if the range is required for full use, or roasting in the front of the fire, the grating is lowered until a fire sufficiently large is obtained ; when the range is required for kettle or saucepan, boiling, &c., the grating is raised so that the fire is close to the hot plate ; a very small fire in this position is quite sufficient for boiling on any part of the hot plate, roasting or baking in the ovens, or supplying hot water for baths, &c.

The adjustment of the bottom grate is very simple, and is instantly raised or lowered (*when in use*) with an ordinary kitchen poker.

We can guarantee an enormous saving both in time and fuel (see Testimonials) by the use of this arrangement of fire-box. The fire is lighted very rapidly, burns small coal of a very inferior quality, and the combustion is so perfect that very little soot is found in the flues.

**OVEN FLUES.**—A very general complaint made against close-fire Ranges is the difficulty in obtaining a regular heat in all parts of the ovens, the top of the oven being almost invariably twice as hot as the bottom ; consequently the articles cooking are frequently burnt at the top without being sufficiently cooked at the bottom (this is much noticed in baking pastry or bread, &c., for which a good bottom heat is specially necessary); the reason of this is, that the almost invariable arrangement for flues for heating the ovens in English and American Ranges is to take the flame first over the *top* of the oven ; next, down the side ; and lastly, underneath the bottom ; so that the flame and hot air, to get at the most effective heating part of the oven, *i.e.* the bottom, has to travel, even in a small Range, about four feet, and the result is the oven takes twice the time and fuel to heat that it should do. Ultimately, when the oven is sufficiently hot at the bottom to cook, the top is invariably too hot, and burns ; in fact the usual mode of heating ovens is, as one of our Customers happily describes it, "very much like attempting to boil a kettle by applying the heat to the lid."

With our arrangements for heating the ovens, we have two flues, each leading direct from the fire to the oven ; one to the top and the other to the bottom. By means of a small handle the whole of the heat may be sent direct to the bottom of the oven, or, if an equal heat is desired, a part of the fire goes over the top of the oven and the remainder passes under the bottom.

This arrangement is so perfect that water can be boiled on the bottom of the oven, in from 10 to 15 minutes, from the time the fire is turned under it, thus we get a perfect pastry or bread baking oven or meat roasting oven. (Our coloured illustration on the cover will at once show our arrangement of flues.) The cook can always rely upon having an oven which heats rapidly and economically, equally in all parts, or an excess of heat at the top or bottom as may be desired.

**HOT PLATE.**—Saucepans, Stewpans, &c., can be boiled on any part, and the hot plate can be used without heating the ovens, all the heat being concentrated on the hot plate.

**ROASTING IN FRONT OF FIRE.**—By our special arrangement of adjustable fire, we are able to obtain a very large fire frontage for roasting, with a comparatively small amount of fuel.

**VENTILATION OF OVENS.**—The ovens are splendidly ventilated, and make perfect roasters, all steam passing off into the flues, and the oven is constantly supplied with an influx of fresh air, which by a simple contrivance is *warmed* before entering.

**BOILERS.**—In case of a side boiler needing removal for cleaning or repairs, this can be done at once by simply unscrewing the tap, and the boiler lifts out from the top without unscrewing any parts of the hot plate. It can if necessary be taken out or replaced very quickly by any inexperienced person.

**CINDER SIFTER.**—A cinder sifter fits underneath the fire, so that nothing but the finest ash falls into the ash pan ; the cinders remaining on the sifter are simply shovelled up and used again.

**ARRANGEMENTS FOR CLEANING THE FLUES.**—The flues are fitted with large and convenient doors for cleaning and removing the soot, and the flues are so few and simple that an ordinary size Range can be thoroughly cleaned in a few minutes.

**HIGH-PRESSURE BOILERS FOR BATHS.**—Any of our Ranges can be fitted with our Improved High-Pressure Boilers, by which hot water or steam in large quantities can be supplied to any part of the house. They can be sent out fitted with unions for attaching the flow and return pipes, so that an inexperienced person can readily fix them to the pipes. The man lid is easily removed for cleaning the boiler.

**HOT WATER WORK.**—We have an extensive experience in the best methods of Hot Water and Steam supply, and shall be glad to give estimates and drawings gratis, on application, for supplying Baths, Lavatories, Sculleries, &c., or for Steam Closets and other arrangements for cooking by steam.

Our Ranges, &c., are manufactured in their entirety at our works, and we guarantee that nothing but the best quality of material and workmanship are employed in their construction.

## SPECIAL NOTICE TO MERCHANTS, SHIPPERS, ETC.

*All our Ranges are sent out with Iron Flues, and are therefore fitted here, and sent out complete ; so that on arrival at destination they can be taken out of Case and used at once.*

## TESTIMONIALS.

From **JAMES E. MATHIESON, Esq.**, GARDEN HOUSE, CONFERENCE HALL, MILDWY PARK, LONDON, N.

*April 17th, 1886.*

We have used the Eagle Range for some years past in several of our houses, including the Cabmen's Institute, in which a great deal of cooking is done, and for the past year in my kitchen. It has, in every instance, given satisfaction, and I have pleasure in recommending it. Yours sincerely,

**JAMES E. MATHIESON.**

From **WM. TIDNAM, Esq.**, ROSE AND CROWN HOTEL, WISBEACH.

*July 15th, 1882.*

DEAR SIRS,

After having your Ranges in operation for a whole year, I have made a comparison of consumption of coal as against my old cooking apparatus, and have much pleasure in acquainting you with the result, as under, and remain, dear Sirs,

Yours faithfully,

**WM. TIDNAM.**

	Tons.	Cwt.	Cost.
In old Ranges, consumption of coal from June, 1880, to June, 1881	... 85	7	£56 2 4
In new Eagle Ranges " " June, 1881, to June, 1882	... 49	10	£33 12 8
Showing a saving of ...	... 35	17	£22 9 8

I think I ought to add that, coupled with the saving of fuel, I have now an abundant supply of Steam and Hot Water, also much more effective facilities for cooking.—W.T.

From **WM. TIDNAM, Esq.**, ROSE AND CROWN HOTEL, WISBEACH.

*December 31st, 1884.*

DEAR SIRS,

Upon going through my yearly expenditure, I am pleased to find the saving in consumption of fuel through adopting your Cooking Range to be fully maintained.

The result of this last year I hand you as under, and which includes two additional fires in use since my letter to you in 1882.

Yours faithfully, **WM. TIDNAM.**

	Tons.	Cwt.	Cost.
Consumption of coal with old Ranges, years 1880 and 1881	... 85	7	£56 2 4
" " with Eagle Ranges, 1884	... 53	14	£37 1 7
Showing a saving of ...	... 31	13	£19 0 9

P.S.—Coupled with the improved facilities of Cooking, I still have an abundant supply of Steam and Hot Water.

Testimonial from **S. H. KNYVETT, Esq.**, H.M. Inspector of Factories.

80, WELLINGTON ROAD, EDGBASTON, BIRMINGHAM.

DEAR SIRS,

*19th April, 1886.*

I have great pleasure in bearing testimony to the excellence in all ways of the range you supplied me with a year ago.

As a special point in its favour, the rapidity with which the ovens become heated has made it popular with my cook, and the decrease it has effected in my coal bill has made it popular with me.

Yours faithfully, **SEYMOUR H. KNYVETT.**

Above Range was a No. 20—4-ft.—double ovens, with high pressure boiler.

From **CHAS. W. ELAM, Esq.**, Veterinary Surgeon, 70, LOW HILL, LIVERPOOL.

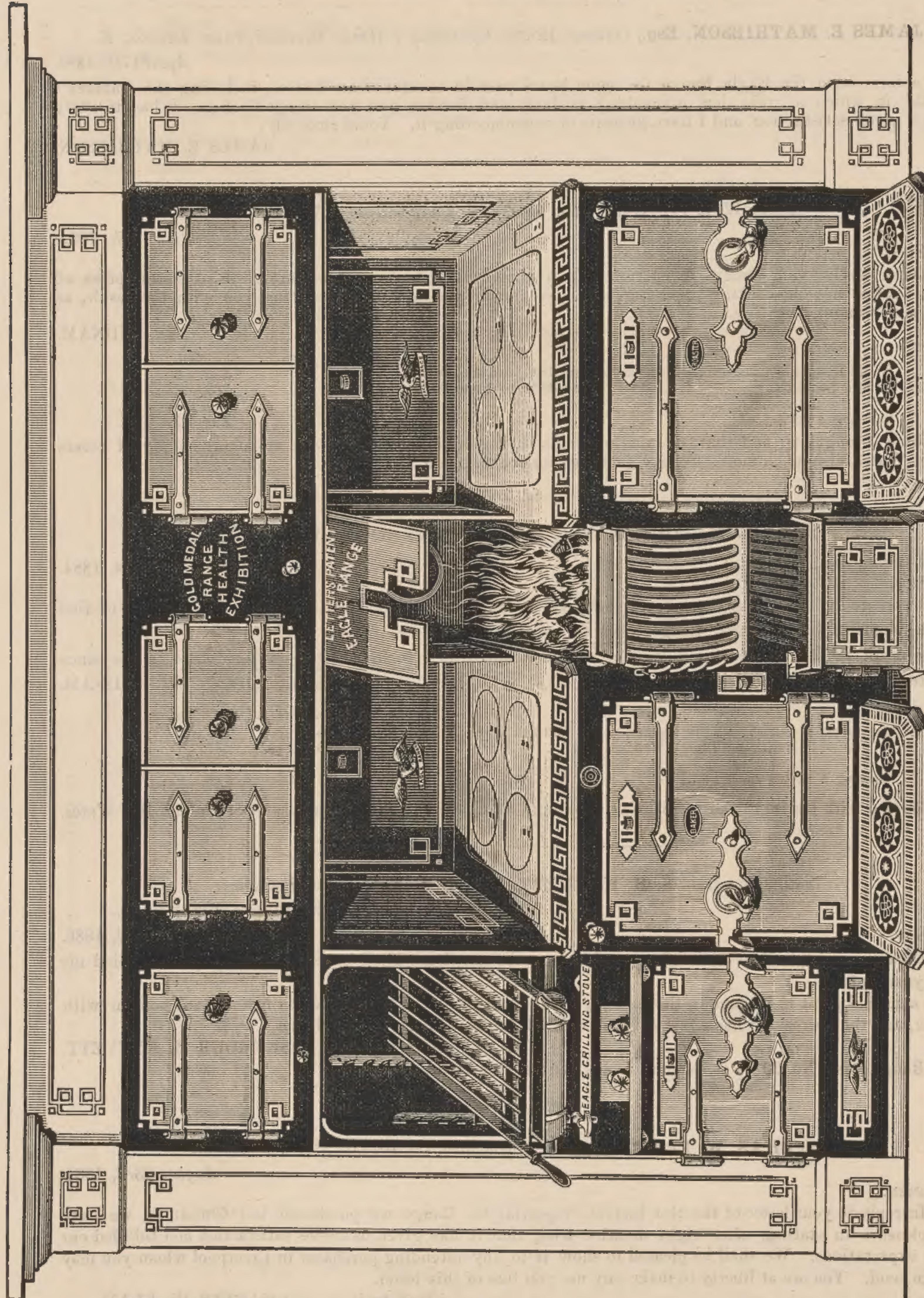
*August 23rd, 1884.*

GENTLEMEN,

In reply to your letter of the 21st instant, respecting the Range we purchased last Christmas, we have much pleasure in stating, after eight months' trial, that it has given us entire satisfaction and fulfilled our highest expectations. We shall be pleased to show it to any intending purchaser in Liverpool whom you may desire to send. You are at liberty to make any use you like of this letter.

Yours truly, **CHARLES W. ELAM,**  
106, Queen's Road, Liverpool.

# TWENTY-THREE FIRST-PRIZE MEDALS.



THIS RANGE IS ONLY USED AS AN OPEN FIRE WHEN NOT REQUIRED FOR COOKING.

COMBINED EAGLE RANGE, with Grill on same hot plate.—See description on opposite page.

TWENTY-THREE FIRST-PRIZE MEDALS.

## EAGLE RANGE—AS ILLUSTRATION ABOVE;

Fitted with Hot Closets and with our Patent Grill, specially adapted for Hotels, Restaurants, or for any establishment where large numbers of chops and steaks are required. The surface of the fire is always bright and clear, giving an intense heat, the meat hereby cannot possibly be tainted in cooking, and all smell passes off into flues.

No. 4. EAGLE RANGE.—Has arrangements for using either with a close or open fire. Size of fire can be increased or diminished.

One roasting and one baking oven, cast panelled coving plates, covering-in plate and bottom heating flues to ovens, with reversing damper; bright ornamental bracket shelves under oven doors, plate rack, best finished lever latches, non-conducting handle, cinder sifter, &c.; polished mouldings, cleaning scraper, hooks, &c. The Grills are fitted with a highly-polished steel-fluted gridiron, (which can be adjusted to any height,) and tinned copper gravy Pan, with draw-off cock. They are very strongly and well made, easily managed and not liable to get out of order, 6-ft. wide by 5-ft. 9-in. high, boilers extra.

5. As No. 4. 6-ft. 6-in. wide by 5-ft. 9-in. high, boilers extra  
6. As No. 4. 7,, 6,, 5,, 9,, 11,, 11,, 42 10 , 0

*Special quotations for larger sizes given on application. These Ranges can be fitted with our Eagle Wrought-iron Bath Boiler or our Special Steam Boiler, for Steam Cooking.*

If the above Combination Range is required without Hot Closets, the prices are as follow:

*Special quotations for larger sizes on application.*  
These Ranges can be fitted with our Eagle wrought-iron Bath Boiler for Steam Heating.

ALL RANGES DELIVERED CARRIAGE PAID TO ANY STATION IN ENGLAND

We make our Eagle Ranges any size required, for Hotels, Restaurants and public institutions, giving three or four ovens, according to quantity of cooking needed. The above Ranges are specially well and heavily constructed for use in Hotels and other large establishments, and can be fitted with Low-pressure, High-pressure or Steam Boilers.

## ESTIMATES AND PRICES GIVEN UPON APPLICATION

## TESTIMONIALS

EINE SPEDITION AUF DER HANDELSROUTE

From FREDERICK ASH, Esq., THE HIGH HOUSE, KING'S NORTON, NEAR BIRMINGHAM.

Gentlemen,

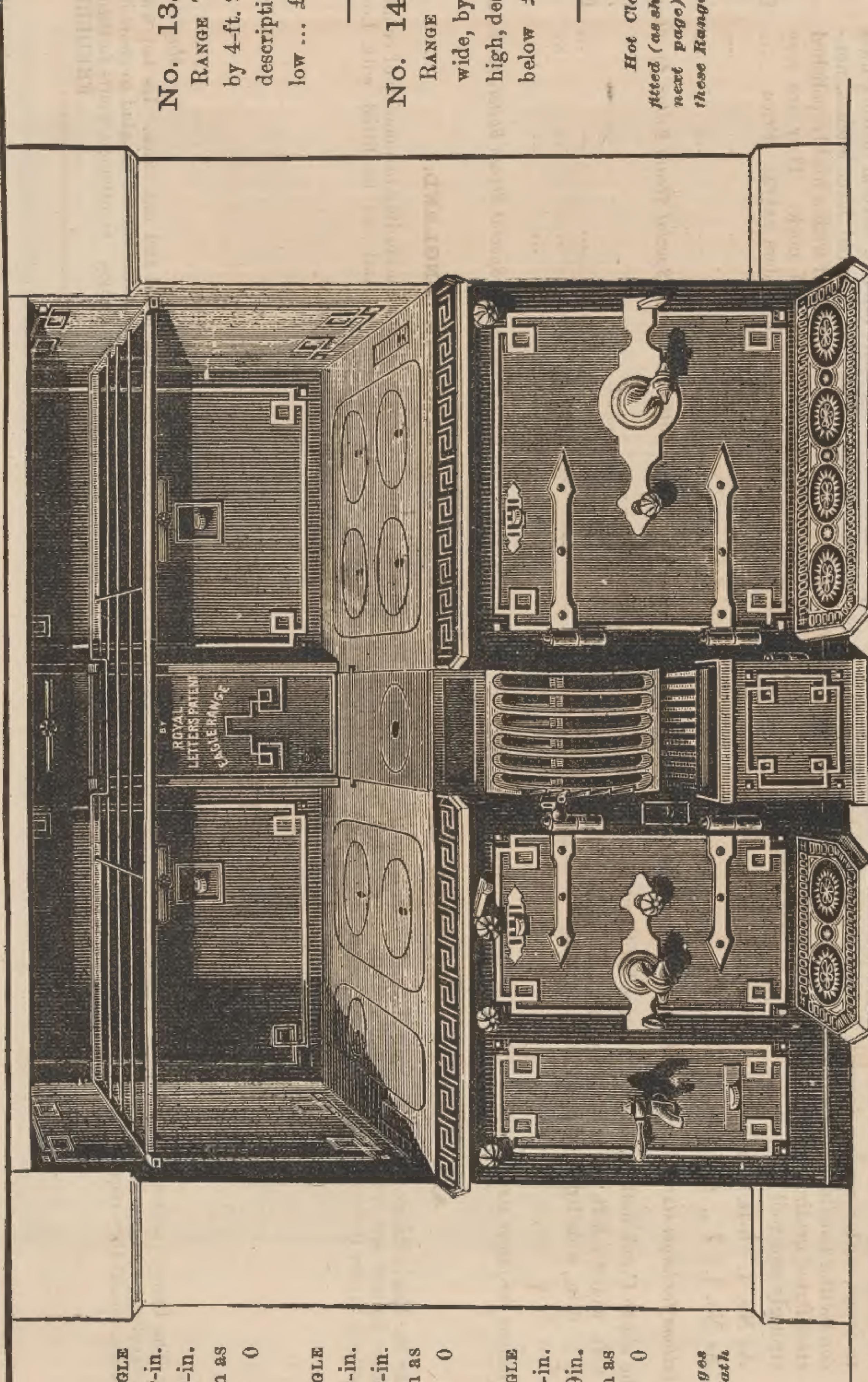
May 1st, 1886.

The Range you supplied me with in last year, is working most satisfactorily, and has been in constant use night and day since. Its hot water supply will burn anything in the shape of coal. Its cooking qualities give entire satisfaction, and we should be glad to show it to any of our neighbours, should they require one. The saving in coal is very considerable, and will soon pay for the cost of the Range. Gentlemen, yours faithfully,  
FREDERICK ASH

From J. GREGOR FOGH BROWNE Tenterden Kent Date Tues-

Dear Sir,  
5th May, 1886.  
The Eagle Range I obtained from your Leeds Agent, Mr. A. Welsh, nine months ago, has been in constant use since, and gives the greatest satisfaction. I have frequently recommended it to others on account of its many advantages.

## THE EAGLE RANGE, SHOWN WORKING WITH A CLOSED FIRE.



No. 10.—EAGLE  
RANGE 4-ft. 9-in.  
wide, by 4-ft. 9-in.  
high, description as  
below £18 15 0

—  
No. 11.—EAGLE  
RANGE 5-ft. 9-in.  
wide, by 4-ft. 9-in.  
high, description as  
below £24 10 0

—  
No. 12.—EAGLE  
RANGE 6-ft. 3-in.  
wide, by 4-ft. 9in.  
high, description as  
below £26 10 0

—  
*Any of these Ranges  
can be fitted with Bath  
Boilers.*

No. 13.—EAGLE  
RANGE 7-ft. wide,  
by 4-ft. 9-in. high,  
description as be-  
low ... £30 0 0

—

No. 14.—EAGLE  
RANGE 7-ft. 6-in.  
wide, by 4-ft. 9-in.  
high, description as  
below £32 10 0

—

*Hot Closets can be  
fitted (as shown on the  
next page) to any of  
these Ranges.*

ALL RANGES DELIVERED, CARRIAGE PAID, TO ANY STATION IN ENGLAND.

## IRON FLUE RANGES.

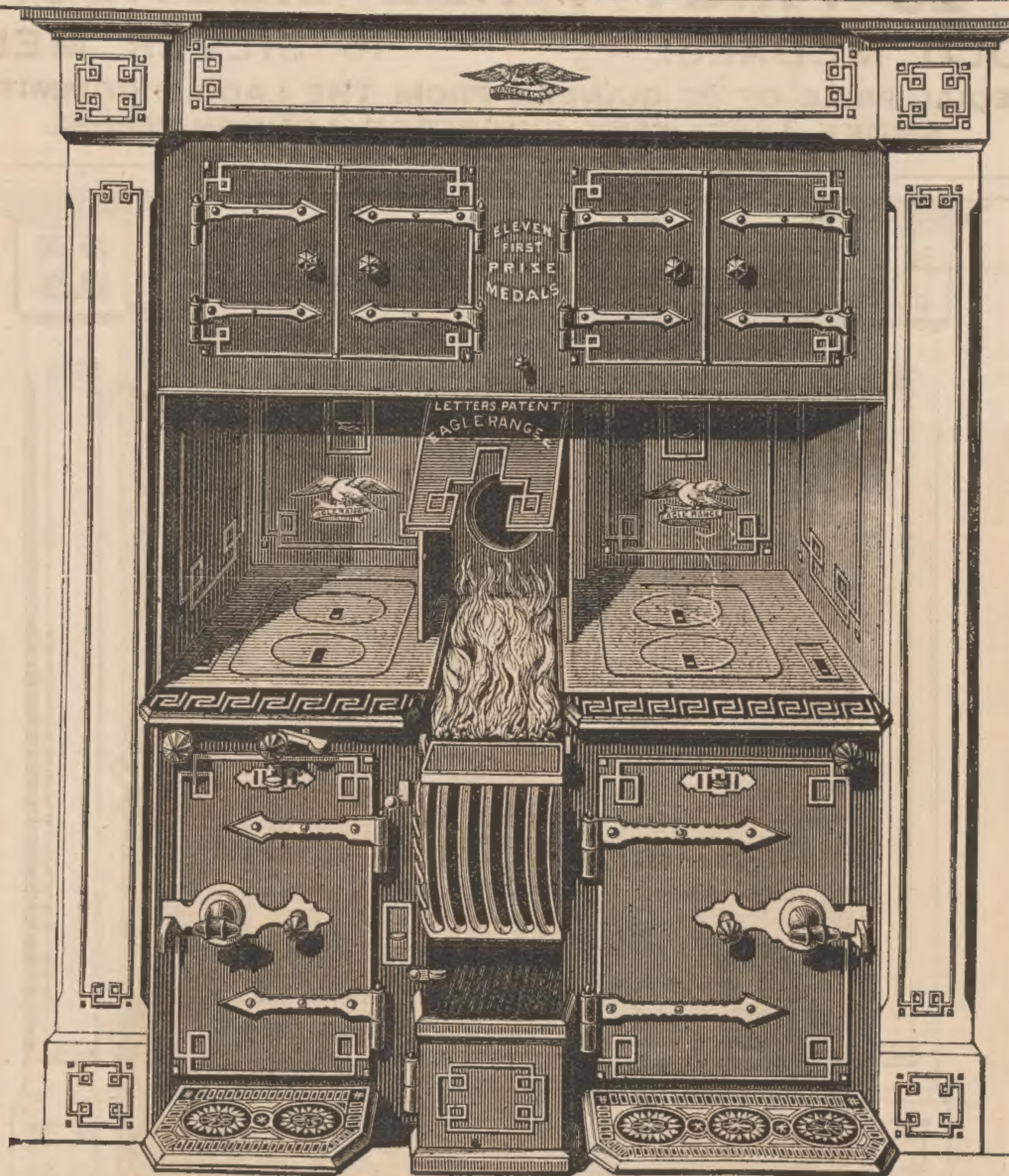
With arrangements for using either a close or open fire, regulating fire-box, two wrought-iron ovens and one strong iron side boiler, cast panelled covering plates, covering-in plate, and cleaning door, top and bottom heating flues to ovens, with reversing damper; bright ornamental bracket shelves under oven doors, plate rack, best finished lever latches, polished mouldings, cleaning scraper, &c.

N.B.—We make these Ranges with Boiler on right hand side of Range, not on left as shown in illustration above, as we find the heating of Boiler is much more rapid.

# TWENTY-THREE FIRST-PRIZE MEDALS.

7

**TWENTY-THREE FIRST-PRIZE MEDALS.**



ALL RANGES DELIVERED CARRIAGE PAID TO ANY STATION IN ENGLAND.

## **IRON FLUE RANGES.** (Shewn above working with an open fire.)

*These Ranges are fitted with Hot Closets, instead of the ordinary plate rack. They are specially convenient for keeping joints hot, heating plates, dishes, &c., and fitted with a special Valve, to carry off the smell of cooking.*

No. 15. **Eagle Range**—Has arrangements for using either with a close or open fire, regulating fire-box, two wrought-iron ovens, cast panelled coving plates, covering-in plate and cleaning door, top and bottom heating flues to ovens, with reversing damper; cinder sifter, bright ornamental bracket shelves under oven doors, polished mouldings, best finished lever latches, non-conducting handles, cleaning scraper, hooks, &c.; 4-ft. wide x 5-ft. 9-in. high. *Boilers extra ...* £20 0 0

No. 16.	<b>Eagle Range</b> —Fitted in every way as No. 15, but 4-ft. 6-in. wide x 5-ft. 9-in. high	21 18 0
.. 17.	Ditto ditto ditto 5-ft. " 5-ft. 9-in. "	25 8 0
.. 18.	Ditto ditto ditto 5-ft. 6-in. " 5-ft. 9-in. "	28 17 6
.. 19.	Ditto ditto ditto 6-ft. " 5-ft. 10-in. "	32 0 0
.. 19a.	Ditto ditto ditto 6-ft. 6-in. " 5-ft. 10-in. "	35 15 0
.. 19b.	Ditto ditto ditto 7-ft. " 5-ft. 10-in. "	39 10 0

*Eagle Wrought-iron Bath Boilers can be supplied with any of the above.*

The back and sides of the above Ranges can be fitted with white or coloured Minton Tiles, as described on page 10.

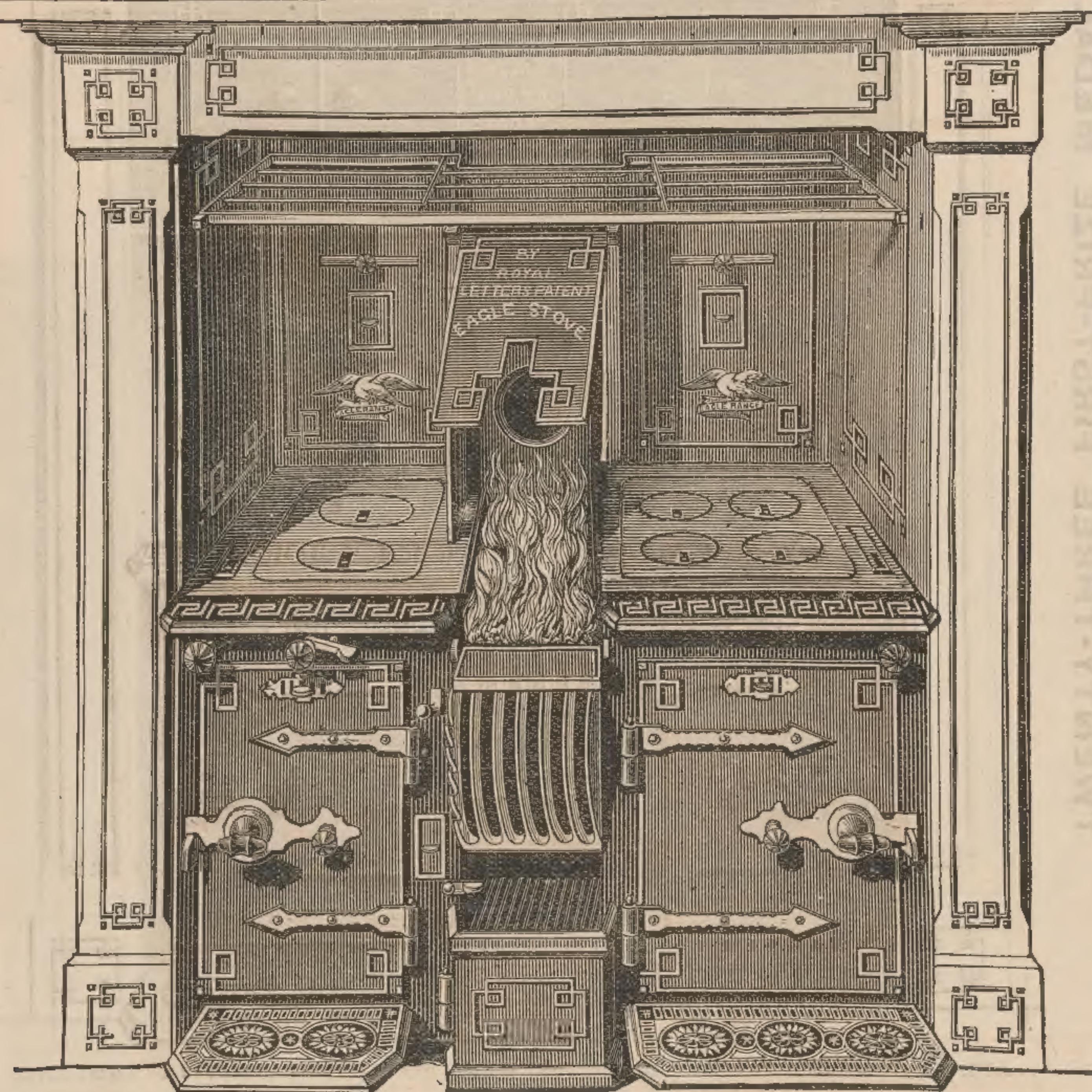
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SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

TWENTY-THREE FIRST-PRIZE MEDALS.



*This Range shown above working with an open fire.*

ALL RANGES DELIVERED, CARRIAGE PAID, TO ANY STATION IN ENGLAND.

## IRON FLUE RANGES.

No. 20.	EAGLE RANGE.—Has arrangement for being used either with a close or open fire, regulating fire box, two wrought-iron ovens, cast panelled coving plates, covering in plate and cleaning door, top and bottom heating flues to ovens, with reversing damper; bright ornamental bracket shelves under oven doors, plate rack, best finished lever latches, non-conducting handle, cinder sifter, &c.; polished mouldings, cleaning scraper, hooks, &c.; 4-ft. wide, × 4-ft. 9-in. high. <i>Boilers extra</i> ... ... ... £16 0 0
" 21.	EAGLE RANGE.—Fitted in every way as No. 20, but 4-ft. 6-in. wide × 4-ft. 9-in. high 17 10 0
" 22.	" " " " 5-ft. " 4-ft. 9-in. " 20 0 0
" 23.	" " " " 5-ft. 6-in. " 5-ft. " 23 0 0
" 24.	" " " " 6-ft. " 5-ft. " 25 10 0
" 24a.	" " " " 6-ft. 5-in. " 5-ft. " 28 0 0
" 24b.	" " " " 7-ft. " 5-ft. " 30 0 0

*Safety Valves can be supplied with all High-Pressure Boilers, giving absolute security against Accidents.*

THE EAGLE WROUGHT-IRON BATH BOILERS CAN BE FITTED TO ANY OF THE ABOVE RANGES

# 23 FIRST PRIZE MEDALS.

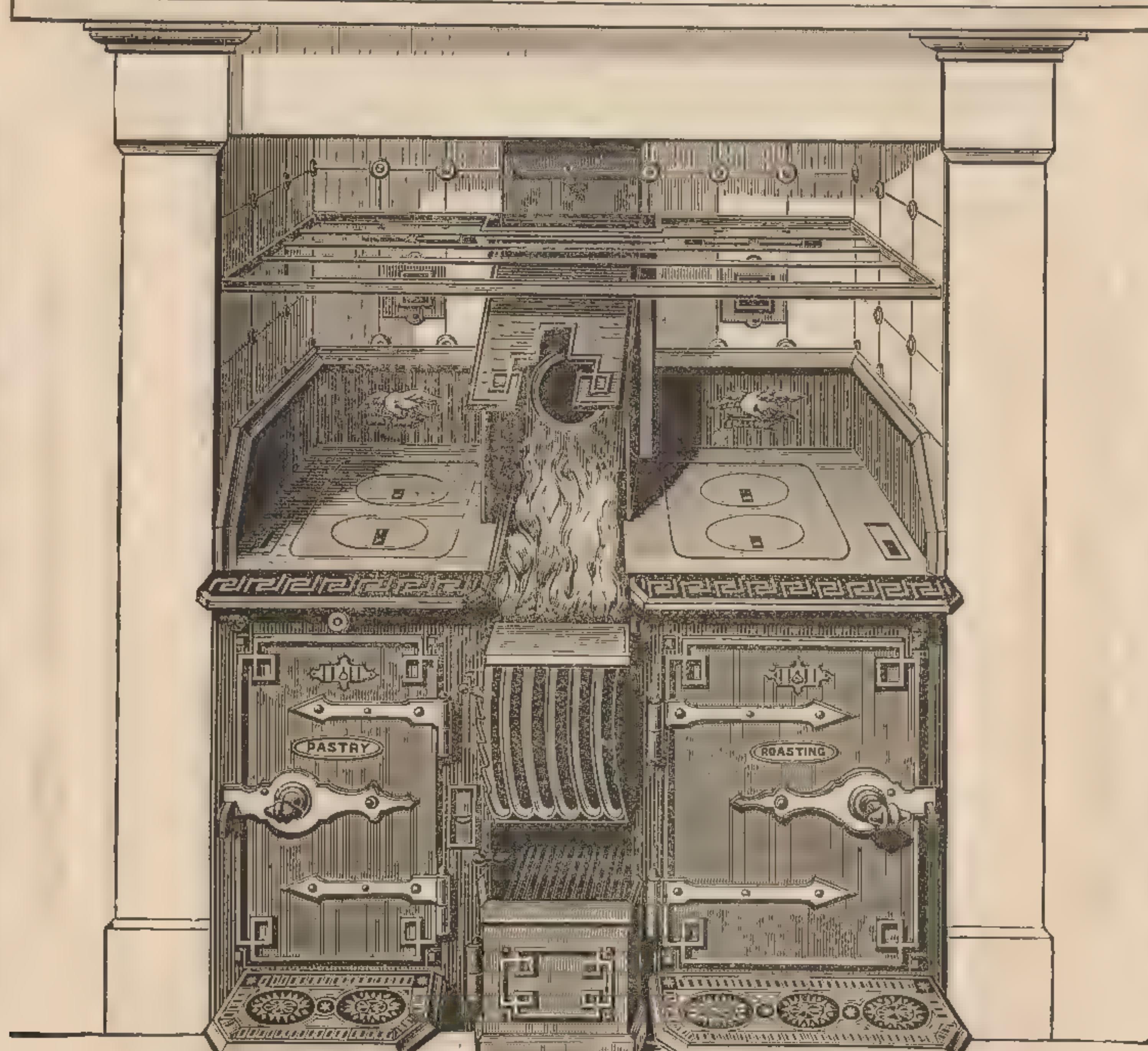
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## IRON FLUE RANGES, WITHOUT TILES.

No. 25.	EAGLE RANGE.—With Fittings as No. 20, but with 9-in. moulded skirting instead of iron coving plates; 4-ft wide.	Boilers Extra	...	...	...	...	...	£15	10	0
" 26.	EAGLE RANGE.—Fitted as No. 25; 4-ft. 6-in. wide	...	...	...	...	...	...	17	0	0
" 27.	" " "	25 ; 5 "	...	...	...	...	...	19	0	0
" 28.	" " "	25 ; 5 " 6-in.	...	...	...	...	...	22	0	0
" 29.	" " "	25 ; 6 "	...	...	...	...	...	24	10	0

## IRON FLUE RANGES, WITH TILED COVINGS. (*As drawing above*).

To meet the great inconvenience caused by Ranges being situated in dark positions, we arrange to cover the upper part of Range (above the hot plate) with Minton's Tiles, either plain white, or an artistic but light pattern. The Tiles are affixed to iron cove plates by nickelated screws and washers, so that in the event of an accident the broken tile can be replaced by a new one in a few minutes by an unskilled person—a great improvement on the old and unsafe method of cementing the Tiles to the wall, which is a constant source of annoyance. *Tiled Mantels can be had to any range: see page 22.*

No. 25.	EAGLE RANGE.—As above and Fitted with Tiles, as here described. 4-ft. wide.	Boilers Extra.	£20	5	0	
" 26.	" " " " "	4-ft. 6 "	"	21	16	0
" 27.	" " " " "	5-ft. "	"	24	17	0
" 28.	" " " " "	5-ft. 6 "	"	28	8	6
" 29.	" " " " "	6-ft. "	"	31	10	0

*The Eagle Wrought-iron Bath Boilers can be fitted to any of the above.*

# 23 FIRST PRIZE MEDALS.

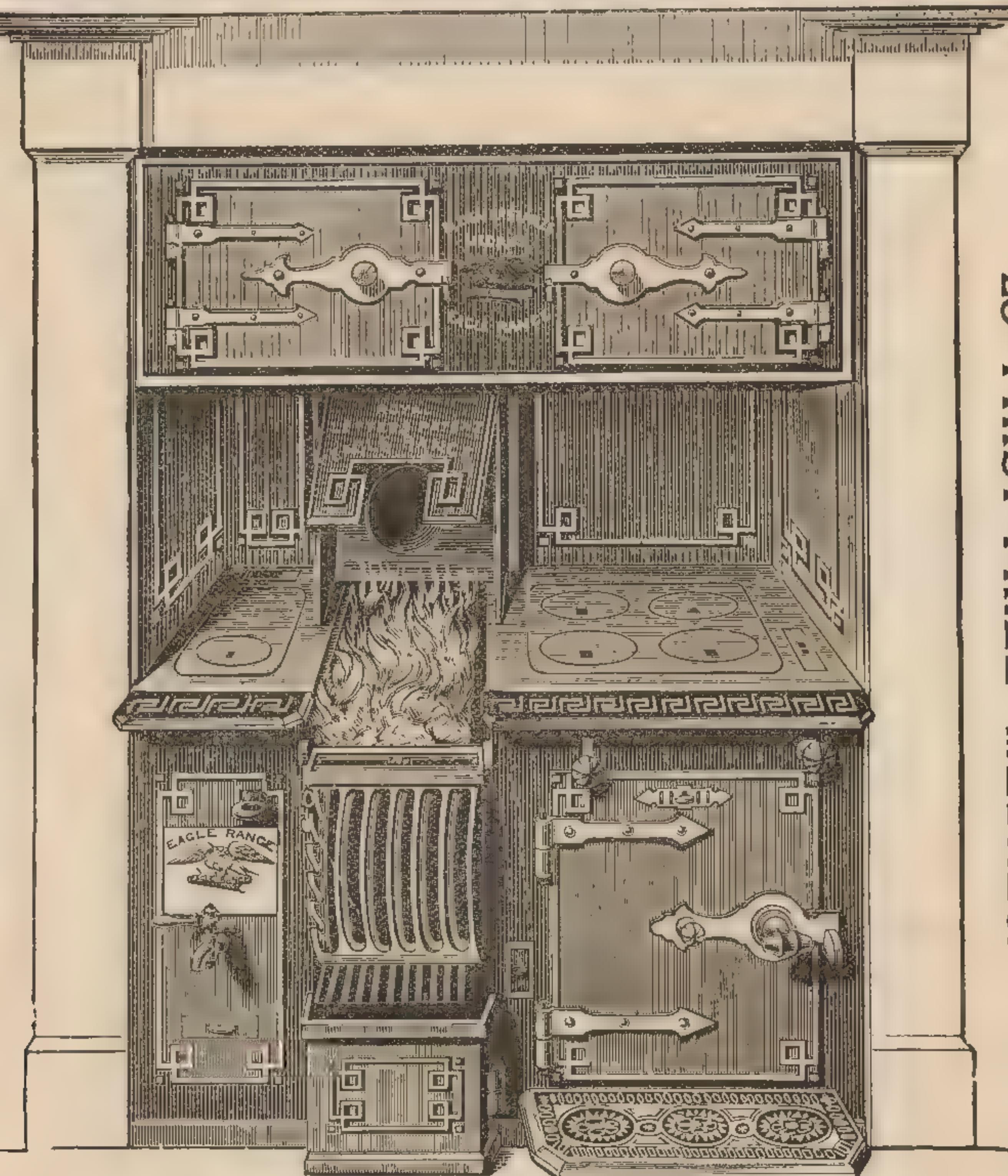
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23 FIRST-PRIZE MEDALS.

23 FIRST-PRIZE MEDALS.



THIS RANGE IS SHOWN ABOVE WORKING WITH AN OPEN FIRE.

*All Ranges Delivered, Carriage Paid, to any station in England. Ovens can be made right or left of fire as required*

## IRON FLUE RANGES.

These Ranges are fitted with Hot Closets instead of the ordinary plate rack. They are specially convenient for keeping joints hot, heating plates, dishes, &c., and fitted with a special valve to carry off the smell of cooking.

No. 30. EAGLE RANGE.—Has arrangements for either close or open fire, regulating fire-box, wrought-iron oven, strong boiler, panelled coving plates, covering-in plate and cleaning door, top and bottom heating flues to oven, with reversing damper; cinder sifter, bright ornamental bracket shelf under oven door, polished mouldings, best finished latches, hinges, &c.; cleaning scraper, hooks, best gun metal tap, &c.; 4-ft. wide by 5-ft. 9 in. high £18 17 6

„ 31. EAGLE RANGE.—Fitted in every way as No. 30, but 4-ft. 6-in. wide by 5-ft. 9-in. „ 21 5 6

„ 32. Ditto ditto 30 „ 5-ft. „ „ 5-ft. 9-in. „ 24 5 6

*The Boilers of these Ranges can be taken out by simply unscrewing the Tap.*

Eagle wrought-iron Bath Boilers can be fitted to any of the above. Tile covings can be fitted to any of the above

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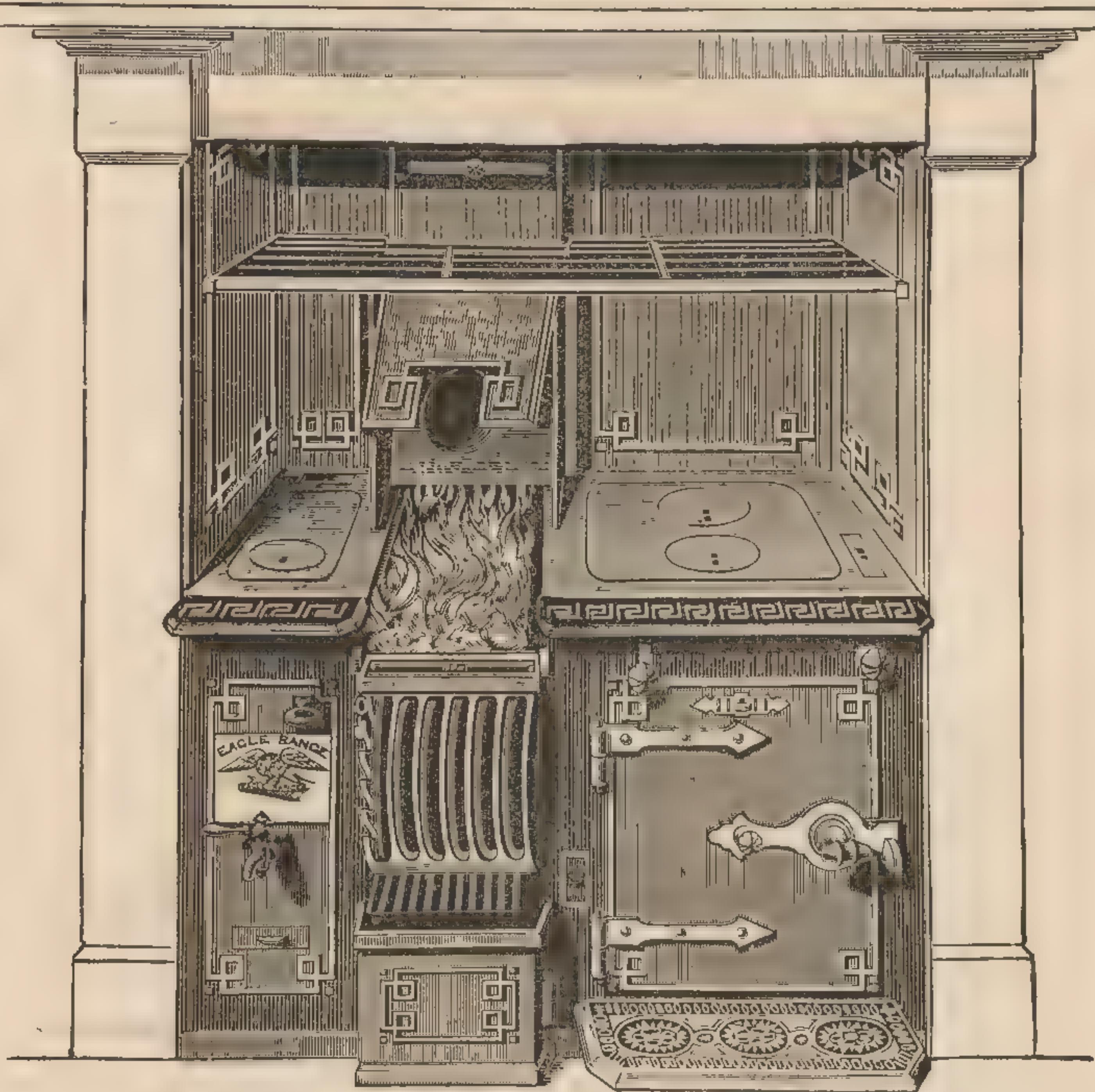
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SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

THE EAGLE RANGE, shown working with an Open Fire.

23 FIRST-PRIZE MEDALS.

23 FIRST-PRIZE MEDALS.



All Ranges delivered, Carriage Paid, to any Station in England.

OVENS CAN BE MADE RIGHT OR LEFT OF FIRE AS REQUIRED.

## IRON FLUE RANGES.

No. 41.	EAGLE RANGE.—With arrangements for either close or open fire, regulating fire-box, wrought-iron oven, strong boiler, panelled coving plates; top and bottom heating flues to oven, with reversing damper; bright ornamental bracket shelf under oven door, plate rack, best finished latches, cinder sifter, &c.; polished mouldings, cleaning scraper, hooks, best gun metal tap, &c.; 3-ft. wide by 4-ft. 9-in. high	... ...	£11 10 0
" 42.	EAGLE RANGE.—Fitted in every way as No. 41, but 3-ft. 6-in. wide by 4-ft. 9-in. high	13 7 6	
" 43.	" " " " " 41 " 4-ft. " 4 " 9 " "	14 17 6	
" 44.	" " " " " 41 " 4-ft. 6-in. " 4 " 9 " "	16 17 6	
" 45.	" " " " " 41 " 5-ft. " 4 " 9 " "	18 17 6	

BATH BOILERS OR TILED COVINGS CAN BE FITTED TO ANY OF THESE RANGES.

Tiled Mantels can be fitted to any of our Ranges, see page 22.

# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

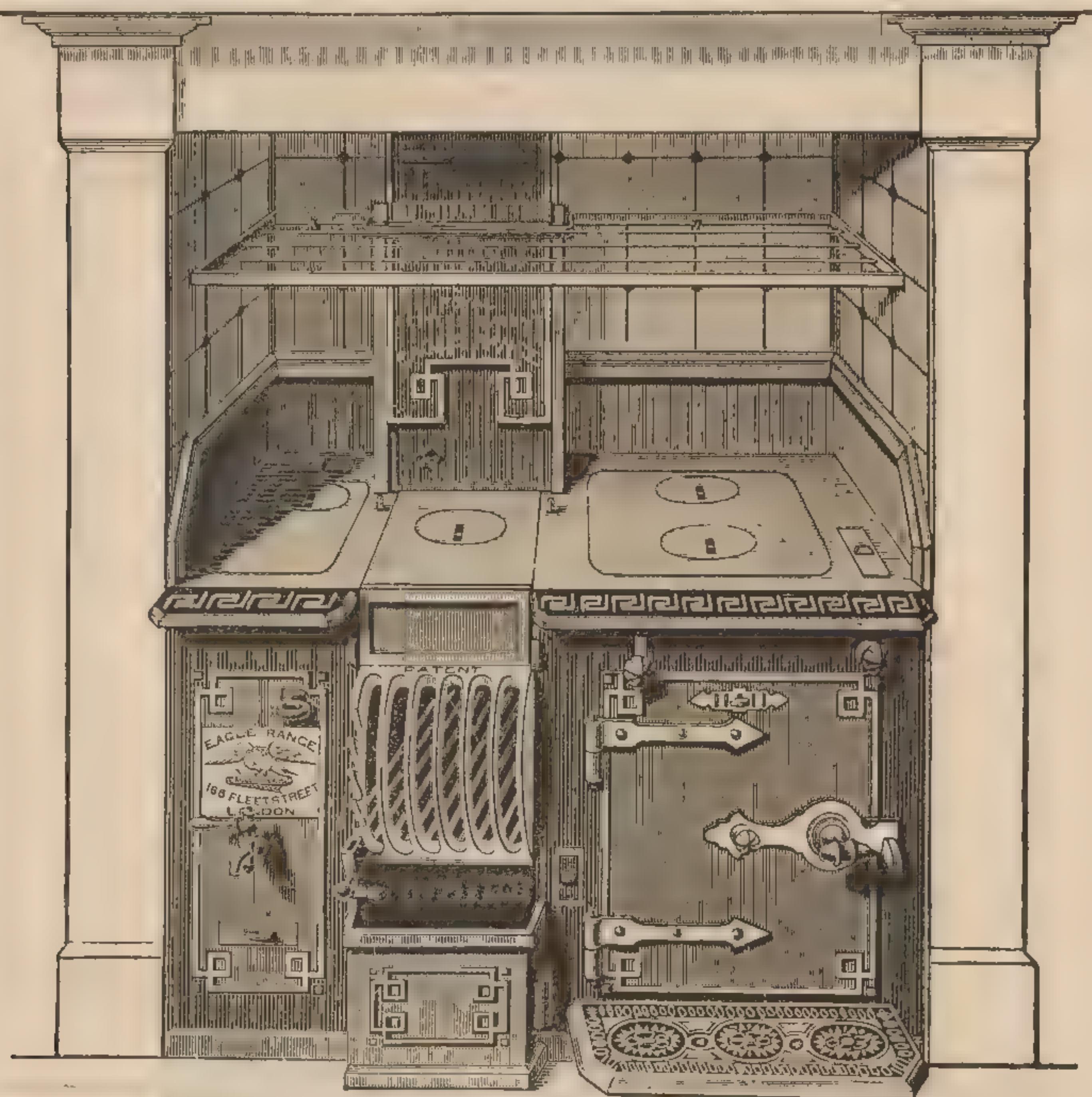
16 SILVER MEDALS.

SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

EAGLE RANGE, shown working with Closed Fire.

23 FIRST-PRIZE MEDALS.

23 FIRST-PRIZE MEDALS.



All Ranges Delivered, Carriage Paid, to any Station in England.

Ovens can be made Right or Left of Fire as required.

No. 50.	EAGLE RANGE.—With fittings as No. 41, but with 9-in. moulded skirting instead of iron coving plates, but without plate rack or tiles, 3-ft. wide ...	... £10 10 0
" 51.	EAGLE RANGE.—Fitted in every way as No. 50, but 3-ft. 6-in. wide ...	... 12 7 6
" 52.	" " " " 50 " 4-ft. wide. ...	... 13 17 6
" 53.	" " " " 50 " 4-ft. 6-in. wide. ...	... 15 17 6
" 54.	" " " " 50 " 5-ft. wide... ...	... 17 17 6

## IRON FLUE RANGES, with tiled covings (as drawing above).

To meet the great inconvenience caused by Ranges being situated in dark positions, we arrange to cover the upper part of Range (above the hot plate) with Minton's Tiles, either plain white, or an artistic but light pattern. The tiles are affixed to iron cove plates by nickelated screws and washers, so that in the event of an accident the broken tile can be replaced by a new one in a few minutes by an unskilled person—a great improvement on the old and unsafe method of cementing the tiles to the wall, which is a constant source of annoyance.

No. 50.	EAGLE RANGE.—Fitted with Tiles as described, including plate rack, 3-ft. wide ...	£15 5 0
" 51.	" " " " " " 3-ft. 6-in. wide	17 5 0
" 52.	" " " " " " 4-ft. "	19 0 0
" 53.	" " " " " " 4-ft. 6-in. "	21 5 0
" 54.	" " " " " " 5-ft. "	23 15 0

BATH BOILERS CAN BE FITTED TO ANY OF THESE RANGES.

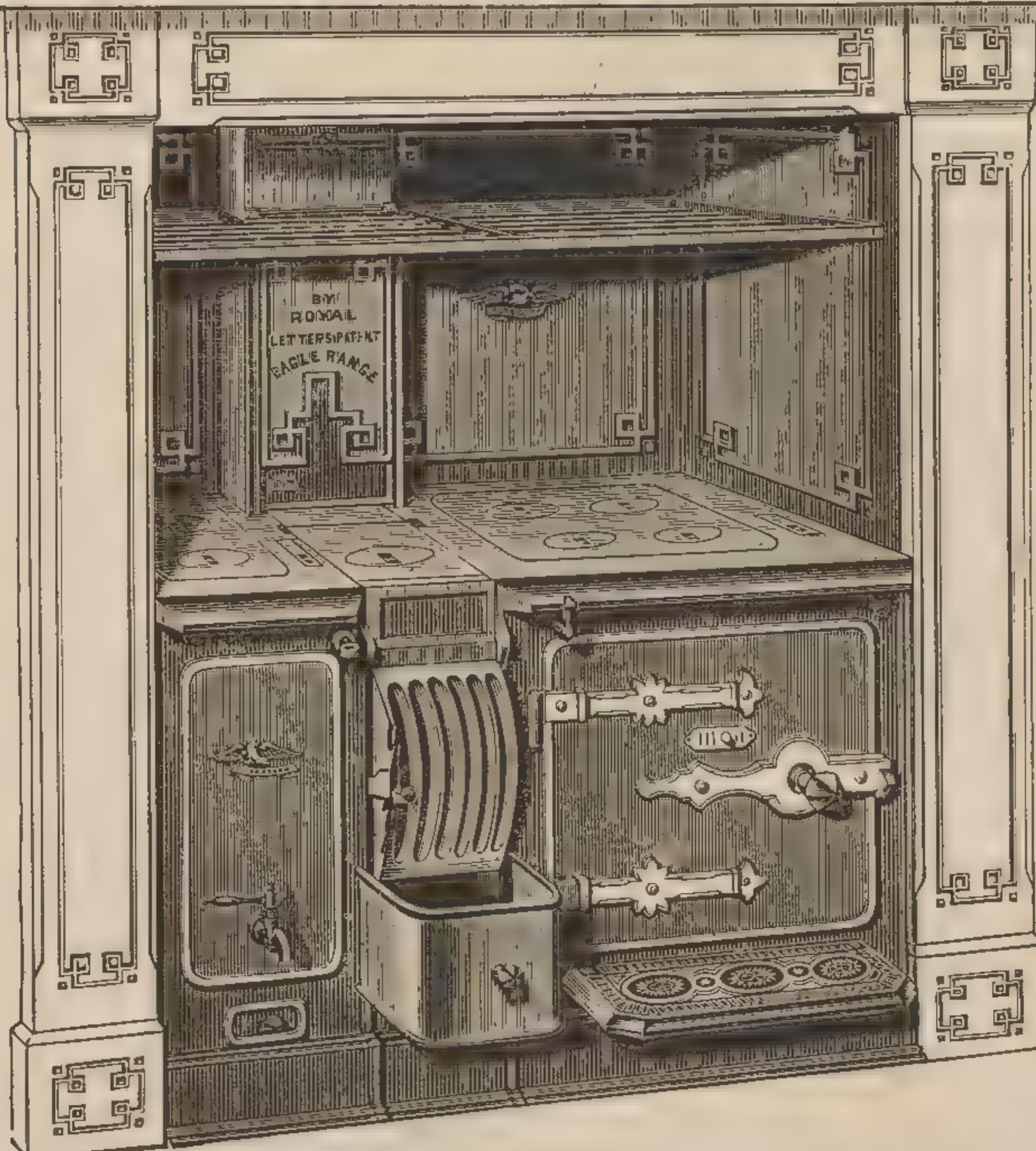
# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

16 SILVER MEDALS.

SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

TWENTY-THREE FIRST-PRIZE MEDALS.



THIS RANGE IS HERE SHOWN WITH A CLOSE FIRE,

ALL RANGES DELIVERED, CARRIAGE PAID, TO ANY STATION IN ENGLAND.

OVENS CAN BE MADE RIGHT OR LEFT OF FIRE AS REQUIRED.

No. 185.	EAGLE RANGE.—With wrought-iron oven, strong iron boiler, best gun metal tap, open and close fire, regulating fire box, cinder sifter, bright mouldings, high panelled covering plates, plate rack, covering-in plate, with soot doors; bright ornamental bracket under oven door, top and bottom heating flues to oven, &c., but without reversing damper; 3-ft. wide ...	...     ...     ...     ...     ...     ...	£10     0     0
" 186.	EAGLE RANGE.—As 185, but 3-ft. 6-in. wide	...     ...     ...     ...     ...     ...	11     0     0
" 187.	Ditto ditto As 185, but 4-ft. wide ...	...     ...     ...     ...     ...     ...	13     0     0

BATH BOILERS CAN BE FITTED TO THESE RANGES.

Testimonial from JOHN WALDRAM, Esq., C.E., 16, Craven Street, Charing Cross, London,  
September 11th, 1883.

My people are very much pleased indeed with the Range, alike as regards its capacity, cleanliness, and economy in use. Personally I consider it is, without doubt, *the best I have ever seen.* JOHN WALDRAM, C.E.

# 23 FIRST PRIZE MEDALS.

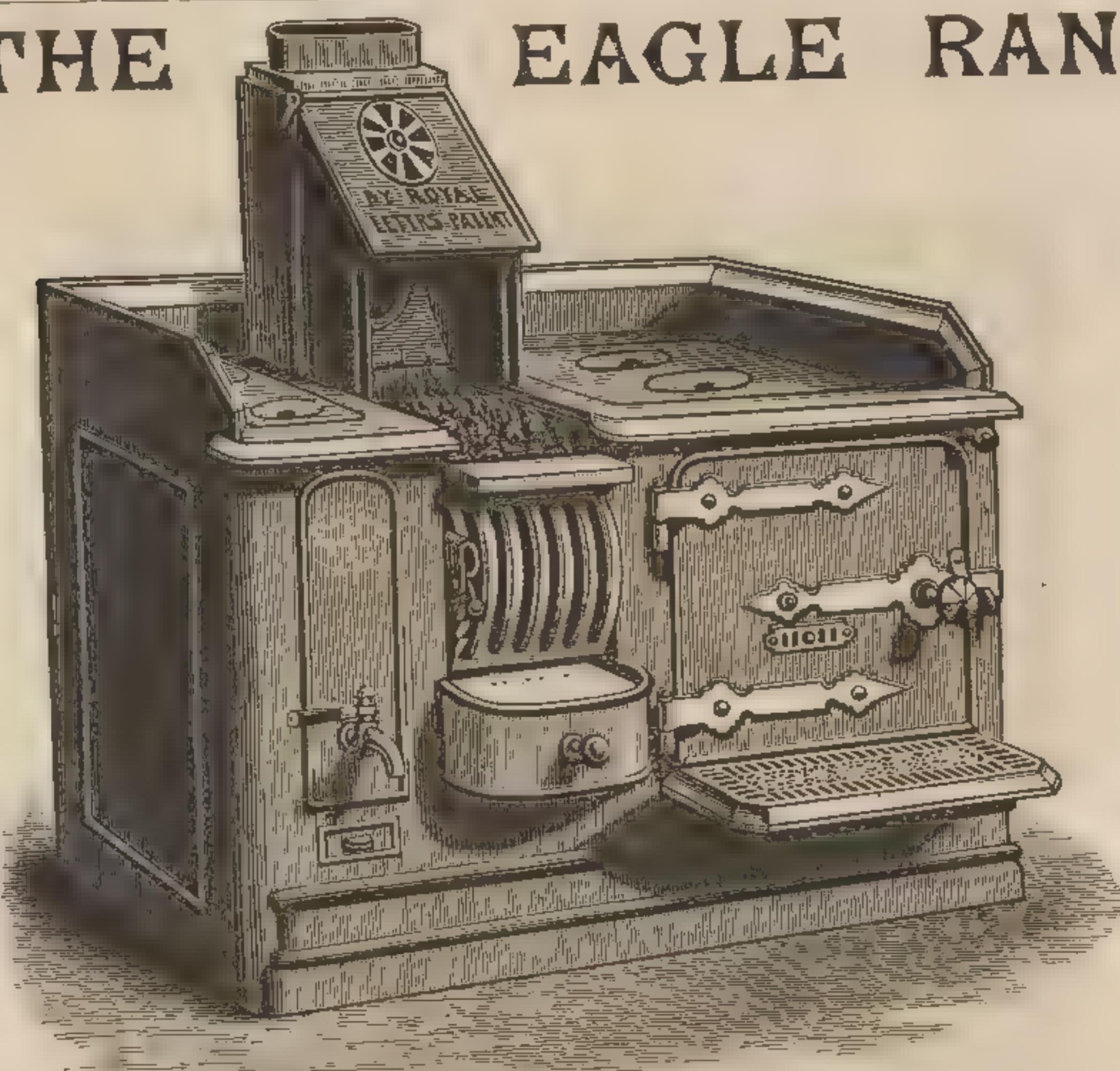
7 GOLD MEDALS.

16 SILVER MEDALS.

SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

## THE EAGLE RANGE.

23 FIRST-PRIZE MEDALS.



23 FIRST-PRIZE MEDALS.

*Ovens can be made Right or Left of fire as required. All Ranges Delivered, Carriage Paid, to any Station in England.*

No. 180. EAGLE RANGE.—With wrought-iron oven, strong iron boiler, best gun metal taps, open and close fire, regulating fire-box, cinder sifter, bright mouldings, latches, hinges, &c.; bright ornamental bracket under oven door, top and bottom heating flues to oven, cast-iron moulded skirting round hot plate, &c.; without reversing damper. 3-ft. wide ... ... ... ... ... £7 18 6

No. 181. EAGLE RANGE.—As No. 180, but 3-ft. 6-in. wide ... ... ... ... ... 9 10 0

No. 182. EAGLE RANGE.—As No. 180, but 4-ft. wide ... ... ... ... ... 12 0 0

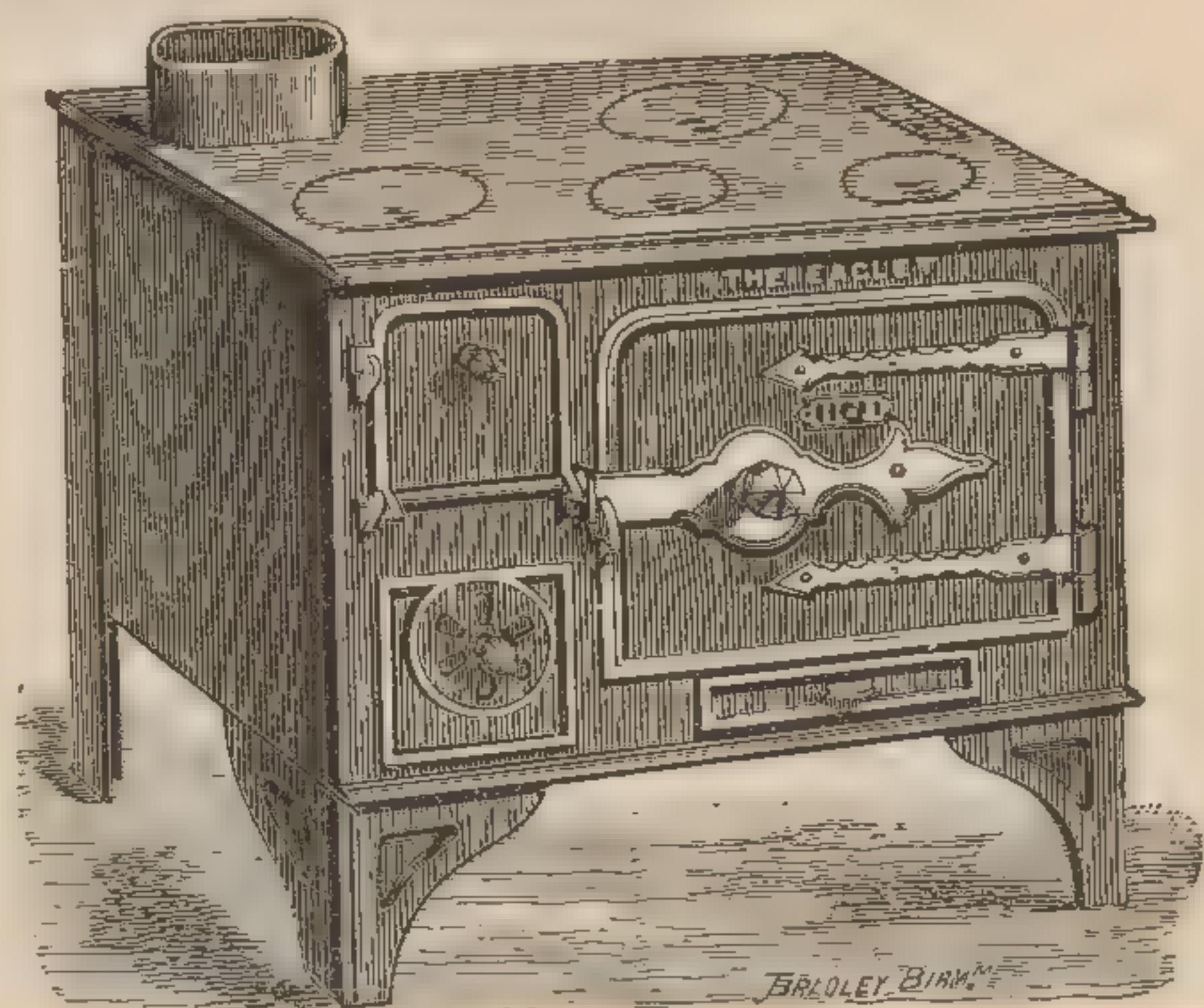
HIGH PRESSURE BOILERS CAN BE FITTED TO THE ABOVE.

## THE EAGLET.

This Range is constructed to meet the demand for a small stove, with a large amount of oven and hot-plate room. The oven is exceptionally large (17-in. wide by 14-in. high by 17-in. deep) and being fitted with double ventilators, makes both a good roasting or pastry baking oven. It is fitted with a ventilating ash-pit, is economical in working, and (the flues being contained in the range itself) entirely dispenses with brickwork setting; it has no open or close fire arrangement, or regulating fire-box.

Size of Range—2-ft. 6-in. wide, 1-ft. 7-in. deep, 2-ft. 5½-in. high.

Price £4 10s. Od.



BROLEY, BIRM.

# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

16 SILVER MEDALS.

SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

## THE EAGLE RANGE.

HERE SHOWN WORKING WITH AN OPEN FIRE.

TWENTY-THREE FIRST-PRIZE MEDALS.

TWENTY-THREE FIRST-PRIZE MEDALS.

*Carriage Paid  
to any  
Railway Station  
in England.*

*Carriage Paid  
to any  
Railway Station  
in England.*

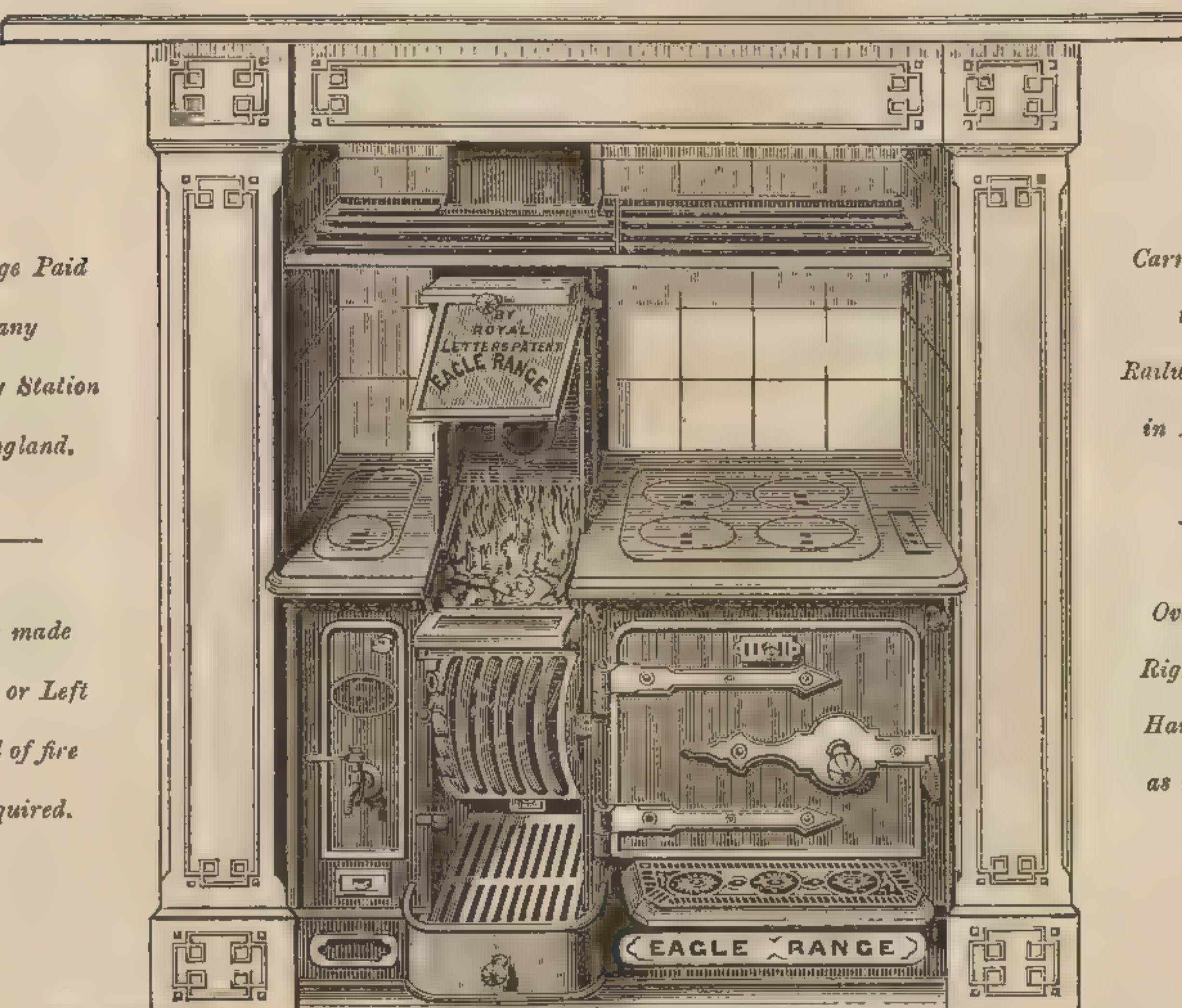
*This class of Range has no Reversing Damper. Plate Rack or Covering-in Plate supplied if required : extra.*

These Ranges have all the advantages of the American Stoves, working well either in chimney recess or standing out in the room. They also possess many advantages over the American Stove, having a fire place the size of which can be increased or diminished at pleasure, and being fitted with arrangement for close or open fire. Being made of best metal they are not liable to crack, a fault so universally found with the American and Scotch Stoves.

No. 65.	EAGLE RANGE.—With oven, open and close fire, regulating fire compartment, cinder sifter, bright beadings and mouldings, top and bottom heating flues to oven ; without boiler, 2-ft. 2-in. wide ...	... ... ... ... ...	£5 0 0
" 64.	Ditto as No. 65, but with strong iron boiler and gun-metal tap. 2-ft. 6-in. wide ...	... 5 7 6	
" 63.	Ditto " 65, i.e., without boiler, but larger oven. 2-ft. 6-in. wide ...	... 5 14 0	
" 60.	Ditto " 64, with boiler. 3-ft. wide ...	... 6 17 6	
" 58.	Ditto " 65, with large oven, without boiler. 3-ft. wide ...	... 6 17 6	
" 55.	Ditto " 64 " " and strong iron boiler. 3-ft. 6-in. wide...	... 7 17 6	
" 59.	Ditto " 65 " " without boiler. 3-ft. 3-in. wide, deep hot plate ...	9 10 0	
" 66.	Ditto " 64 " " and strong iron boiler. 4-ft. wide, deep hot plate...	11 0 0	

No. 62.	EAGLE RANGE.—As engraving and description above, but with panelled coves, plate rack, and covering-in plate, with tread plate under oven ; with boiler and oven as No. 60 ; 3-ft. wide ...	... ... ... ... ...	£9 5 0
" 57.	Ditto as above ; boiler and oven as No. 55 ; 3-ft. 6in. wide ...	... ...	10 7 6

HIGH PRESSURE BOILERS CAN BE FITTED TO ANY OF THESE RANGES.



# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

16 SILVER MEDALS.

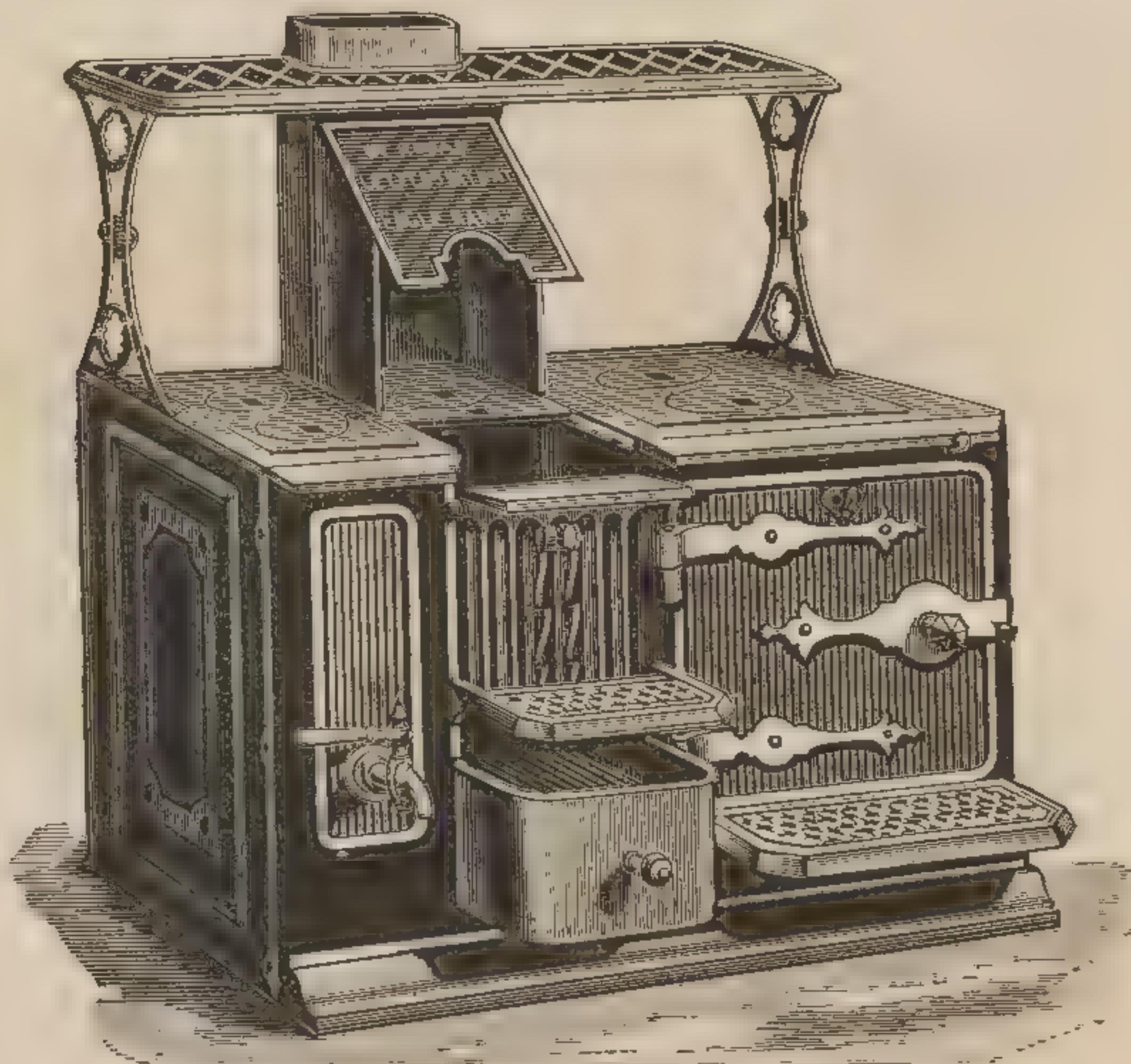
SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

## THE EAGLE RANGE.

TWENTY-THREE FIRST PRIZE MEDALS.

CARRIAGE PAID  
TO  
ANY RAILWAY  
STATION  
IN  
ENGLAND.

CARRIAGE PAID  
TO  
ANY RAILWAY  
STATION  
IN  
ENGLAND.



THIS RANGE IS HERE SHOWN WITH AN OPEN FIRE.

The above is a new pattern self-contained range, with our new patent automatic open or close fire, adjustable fire box, double ventilators to oven, bracket shelf under oven, toasting bracket, cinder sifter, &c.; is made of strong castings with wrought-iron oven, best finish, new pattern plate rack and brackets.

No. 200.	EAGLE RANGE.—Oven and sham. 2-ft. 2-in. wide	£4 10 0
	Plate rack and brackets, 8/- extra.	
„ 201.	EAGLE RANGE.—Oven and boiler, with best gun metal cock. 2-ft. 6-in. wide	5 0 0
	Plate rack and brackets, 8/- extra.	
„ 202.	EAGLE RANGE.—Oven and sham. 2-ft. 8-in. wide	5 15 0
	Plate rack and brackets, 8/- extra.	
„ 203.	EAGLE RANGE.—Oven and boiler. 3-ft. wide, with best gun metal cock	6 10 0
	Plate rack and brackets, 8/- extra.	

HIGH PRESSURE BATH BOILERS CAN BE FITTED TO ANY OF THE ABOVE.

TWENTY-THREE FIRST PRIZE MEDALS.

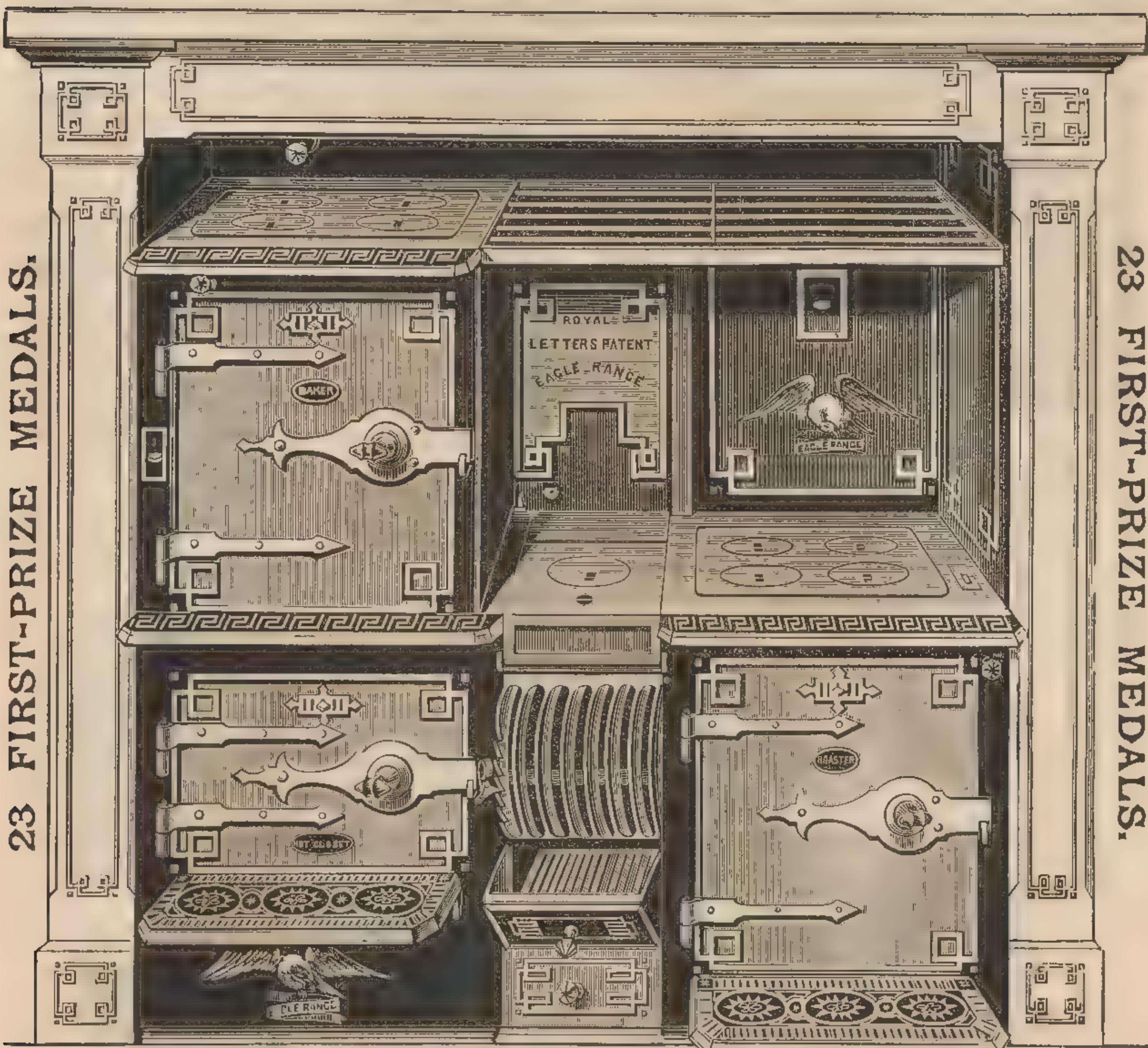
# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

16 SILVER MEDALS.

SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

## EAGLE COMPOSITE RANGES.



23 FIRST-PRIZE MEDALS.

23 FIRST-PRIZE MEDALS.

HOT CLOSETS UNDER HIGH OVEN, AS ILLUSTRATION, £1 15s. EXTRA.

This is a very useful type of Range where a large quantity of bread baking is required, and the Hot Plate is sufficiently large for boiling purposes. The Low Oven works on the Leamington principle and is a good roaster and general oven; the High Oven is on the Yorkshire principle, and makes a thoroughly good bread and pastry baker.

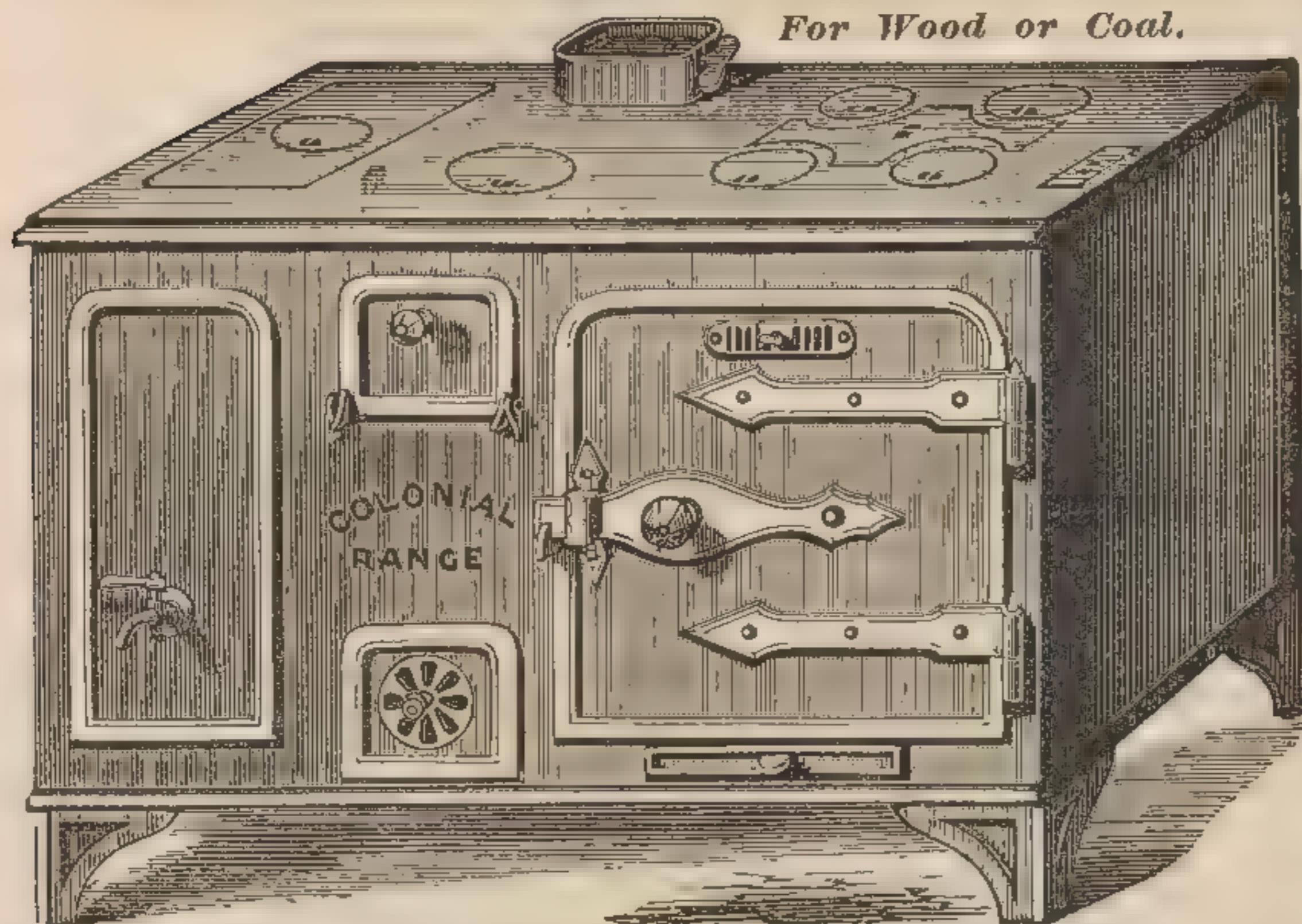
No. 420.	Eagle Composite Range, with our Patent Open or Close Fire Regulating Fire-box, &c., best fittings and finish.	4-ft. wide by 4-ft. 9 in. high	...	... £16 10 0
" 421.	Ditto ditto ditto	4-ft. 6-in. , 4 " 9 "	..."	... 18 0 0
" 422.	Ditto ditto ditto	5-ft. , 4 " 9 "	..."	... 20 10 0
" 423.	Ditto ditto ditto	5-ft. 6-in. , 5 "	..."	... 23 15 0
" 424.	Ditto ditto ditto	6-ft. , 5 "	..."	... 26 5 0

Bath Boilers can be fitted to any of the above.

# WOOD OR COAL BURNING RANGES.

## EAGLE COLONIAL RANGE,

*For Wood or Coal.*



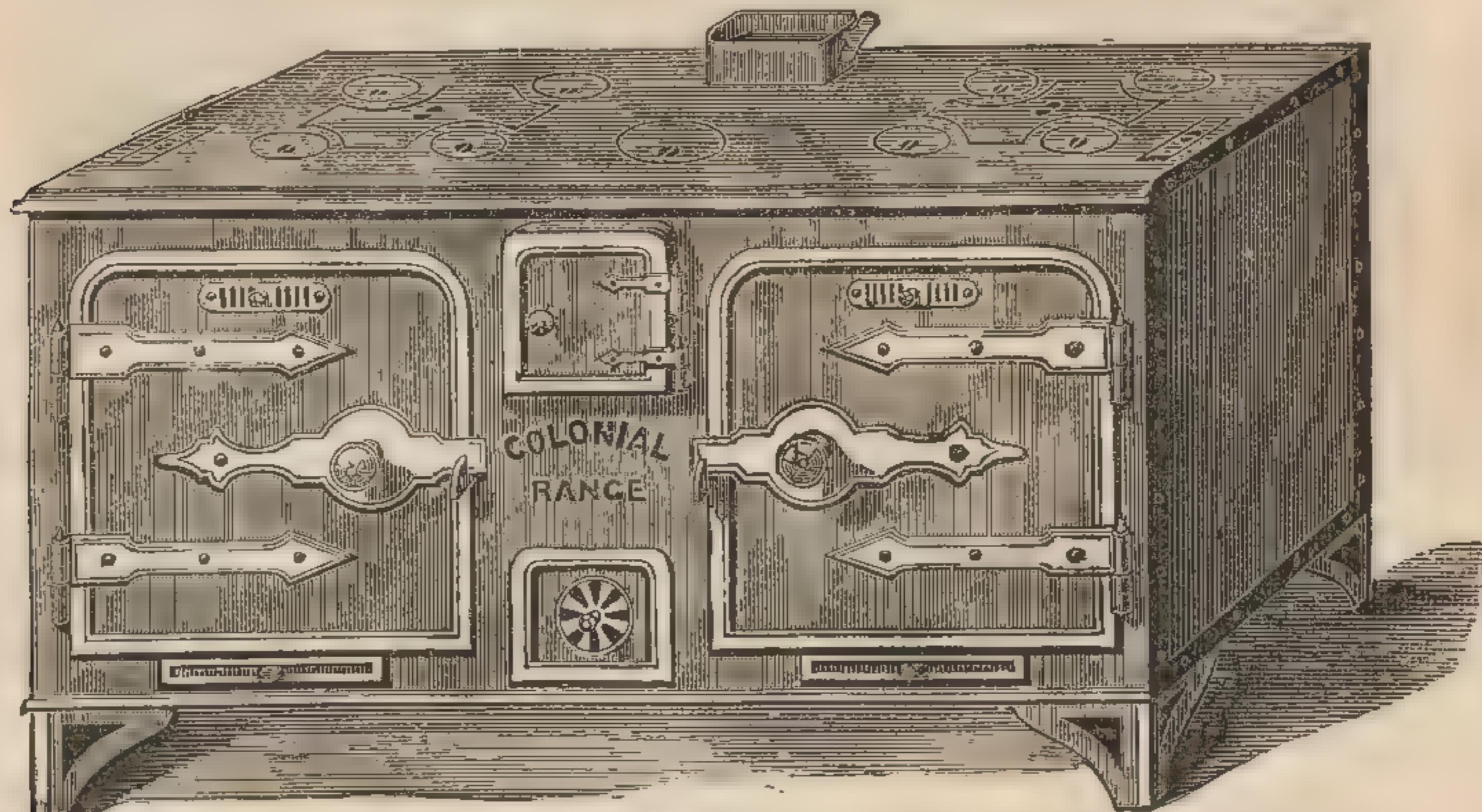
This is a new-pattern Range which we can recommend with every confidence. As with most of our Ranges the principal portions being made of wrought-iron plates, riveted and screwed to a strong angle-iron frame, the breakage in transit, so general with Ranges made of cast-iron only, is almost entirely avoided.

The oven is exceptionally large for the size of the Range, and heats perfectly; as a good bottom heat is obtained, it makes a thoroughly good pastry or bread-baking oven, and being fitted with double ventilators, it makes a capital roasting oven.

The fire-box is arranged for burning either wood or coal. If required for wood fuel the loose back of the fire-box is taken out, and the fire-box is then the best size for burning wood; if it is to be used for coal the loose back is dropped in and the fire-box is then the right size for burning coal.

*All Ranges delivered Carriage Paid to any Station in England.*

No. 90.	Without boiler, hot plate 2-ft. 6-in. long by 2-ft. deep, oven 17-in. wide, 17-in. high, 23-in. deep	£5 12 6
" 91.	Ditto ditto 3 ft. 2-ft. " 23-in. " 17-in. " 23-in. " 7 10 0	
" 95.	With galvanized wrought-iron boiler and gun-metal cock, hot plate 3-ft. 3-in. long by 2-ft. deep, oven 17-in. wide, 17-in. high, 23-in. deep ... ... ... ... 8 15 0	
" 96.	With galvanized wrought-iron boiler and gun-metal cock, hot plate 3-ft. 9-in. long by 2-ft. deep, oven 23-in. wide, 17-in. high, 23-in. deep ... ... ... ... 10 0 0	



**ALL RANGES DELIVERED, CARRIAGE PAID, TO ANY RAILWAY STATION IN ENGLAND.**

The above Range is made after the pattern of our No. 90 class, so that the description is the same as the above, except that it has two ovens!

These Ranges can be fitted with either a wrought-iron circulating boiler, for baths, &c., or a boiler for steam cooking, or with an ordinary low pressure boiler at the side of either of the ovens.

No. 97.	Range 4-ft. wide by 2-ft. deep	... ... ... ... ... £12. 10 0
" 98.	Ditto 5-ft. " 2-ft. "	... ... ... ... ... 16 0 0
" 99.	Ditto 6-ft. " 2-ft. "	... ... ... ... ... 20 0 0

**OTHER SIZES MADE IF REQUIRED.**

## POLISHED KITCHEN FENDERS.



To meet a long felt want we have designed a very strong Kitchen Fender, with a broad and bright polished top, which presents a handsome appearance, and is perfectly steady.

PRICES—3-ft., 12/- ; 3-ft. 6-in., 13/6 ; 4-ft., 15/- ; 4ft. 6-in., 17/6 ; 5-ft., 19/- ; 5-ft. 6-in., 21/- ; 6-ft., 21/-

## TIN GOODS.

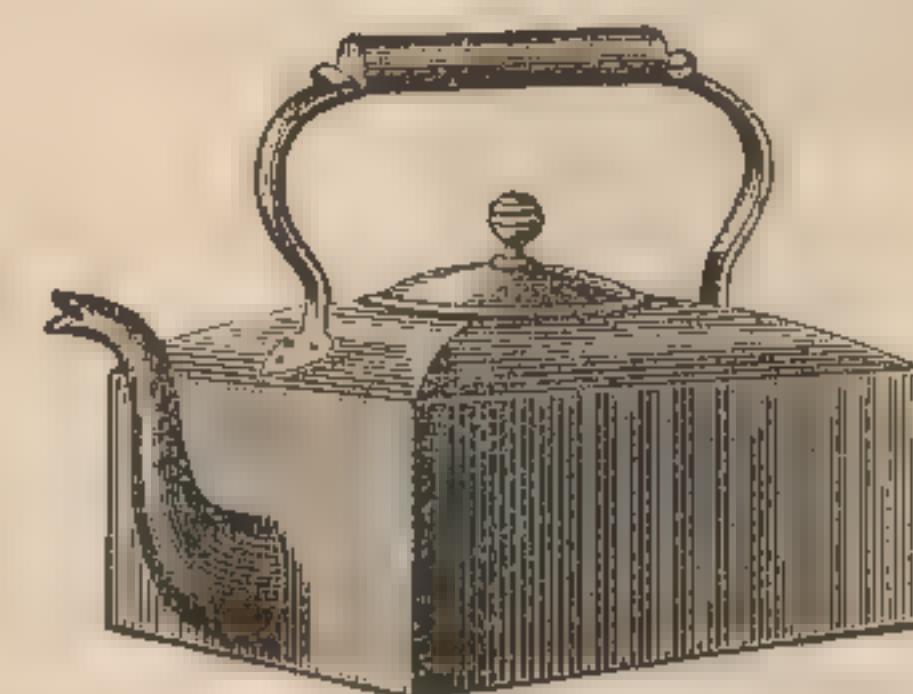


ROUND COPPER BOTTOM.

### BEST TIN KETTLES,

WITH IRON HANDLES.

3	4	5	6	8	Quart.
4/-	5/-	7/-	8/6	10/-	



SQUARE RANGE KETTLES,  
WITH COPPER BOTTOMS.

For 9-in. Fire, 9/-

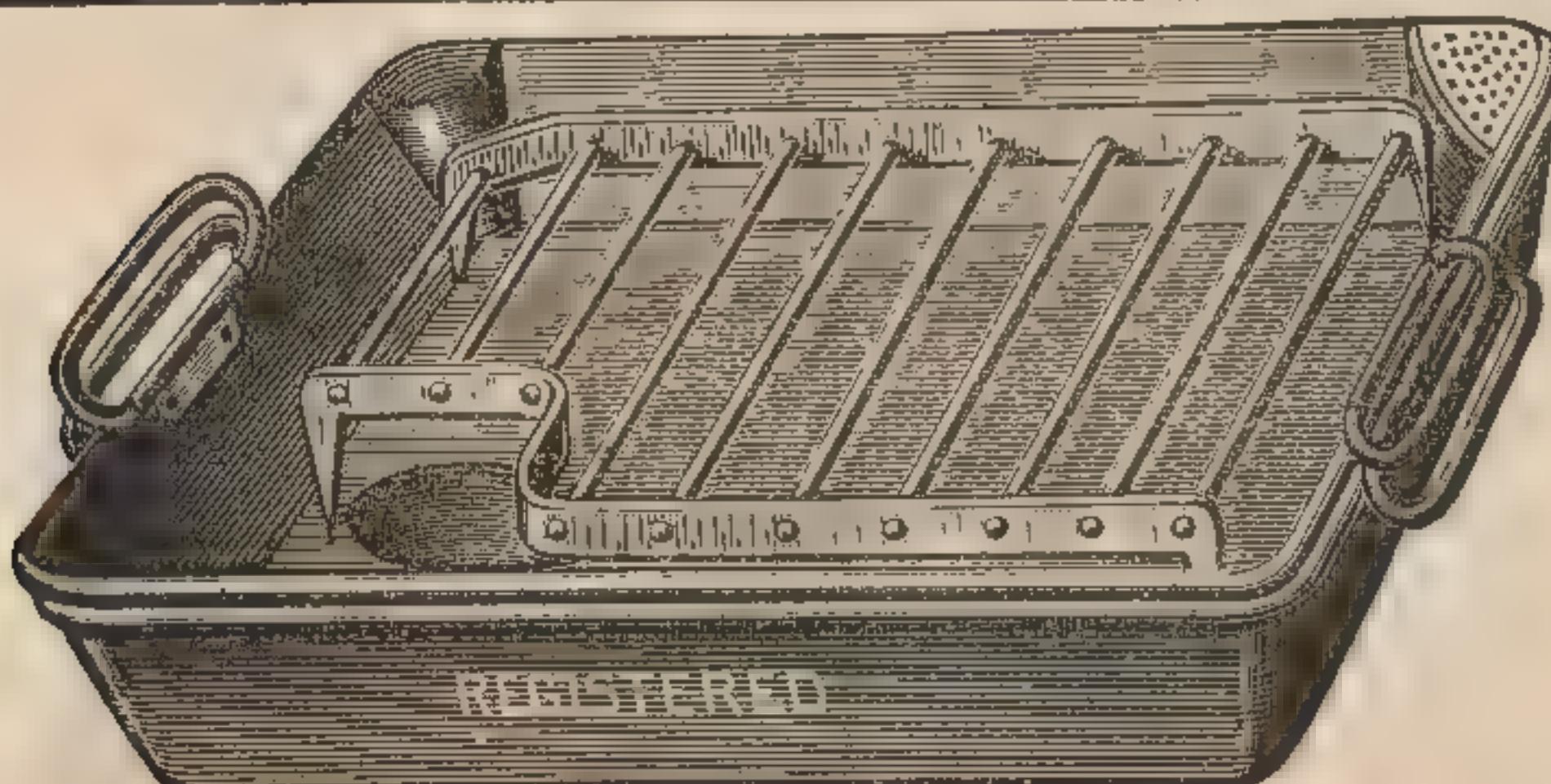
For 11-in. Fire, 11/-

### ALL COPPER KETTLES.

9-in Fire, 12/6

11-in. Fire, 14/6.

These Kettles fit in the opening of the hot plate over fire, and having such large heating surface, boil very quickly.



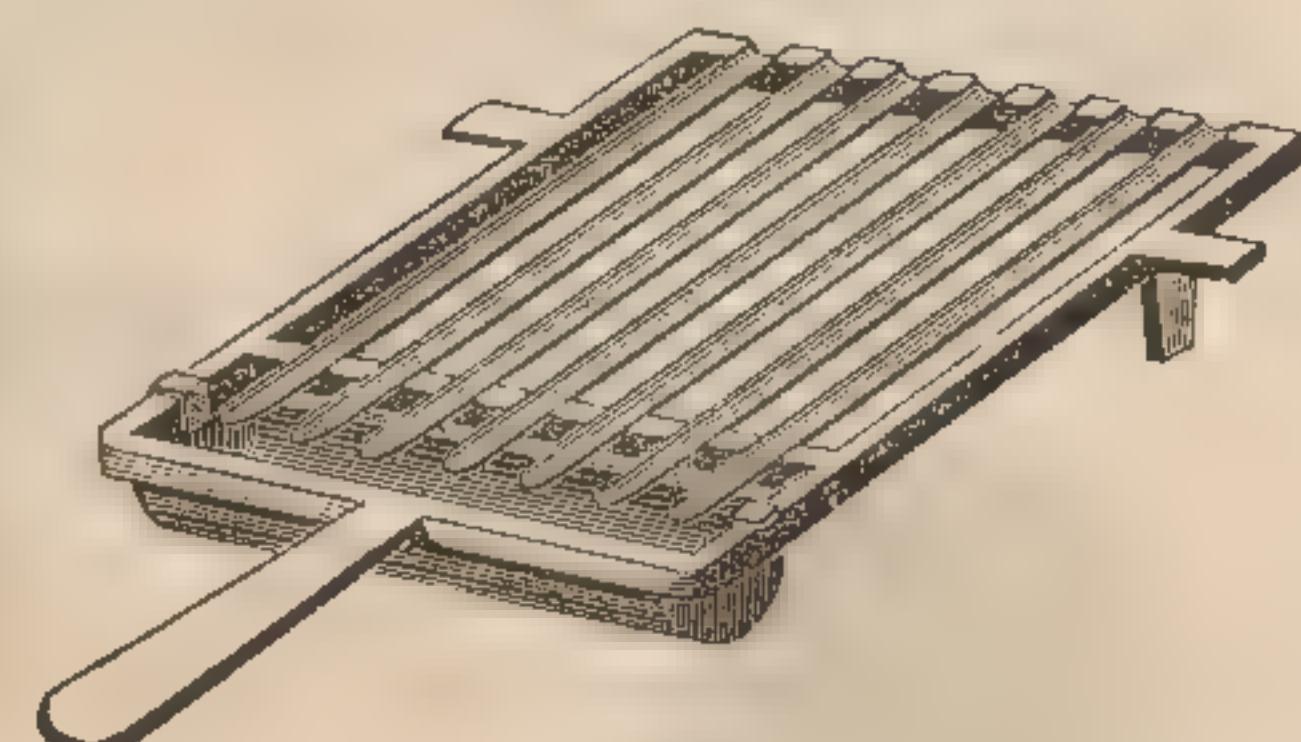
BEST STAMPED BLOCK TIN.

### DOUBLE ROASTING PANS—With Grids.

These Pans are made double, the space between the two being filled with water. This protects the gravy from burning; and being stamped out of one piece of metal, there is no liability of leakage.

#### PRICES.

For No. 20 Range	... 8/-	For No. 43 Range	- 9/6 & 11/-
" 21 "	... 11/-	" 44	" - 9/6 " 11/-
" 22 "	... 11/-	" 55	" - 9/6
" 42 "	... 9/6	" 60	" - 6/-
For 180 Range		7/-	



BEST QUALITY

### POLISHED GRIDIRONS.

With Fluted Bars and loose Tinned Copper Gravy Pan.

For Ranges No. 20, 42,  
and 51 ... ... ... 6/- each.

For Ranges No. 21, 22,  
43 and 44 ... ... 7/- "

For Ranges No. 55, 60,  
and 57 ... ... 6/- "

Testimonial from GILBERT R. REDGRAVE, Esq., Assoc. Inst. C.E.

MUSWELL HILL, N., April, 1882.

Gentlemen,

I am very much pleased with the performance of the Eagle Range you have fitted up for me, which appears to comply with all the requirements I have laid down as requisite for a Kitchen Range.

Yours faithfully, G. R. REDGRAVE.

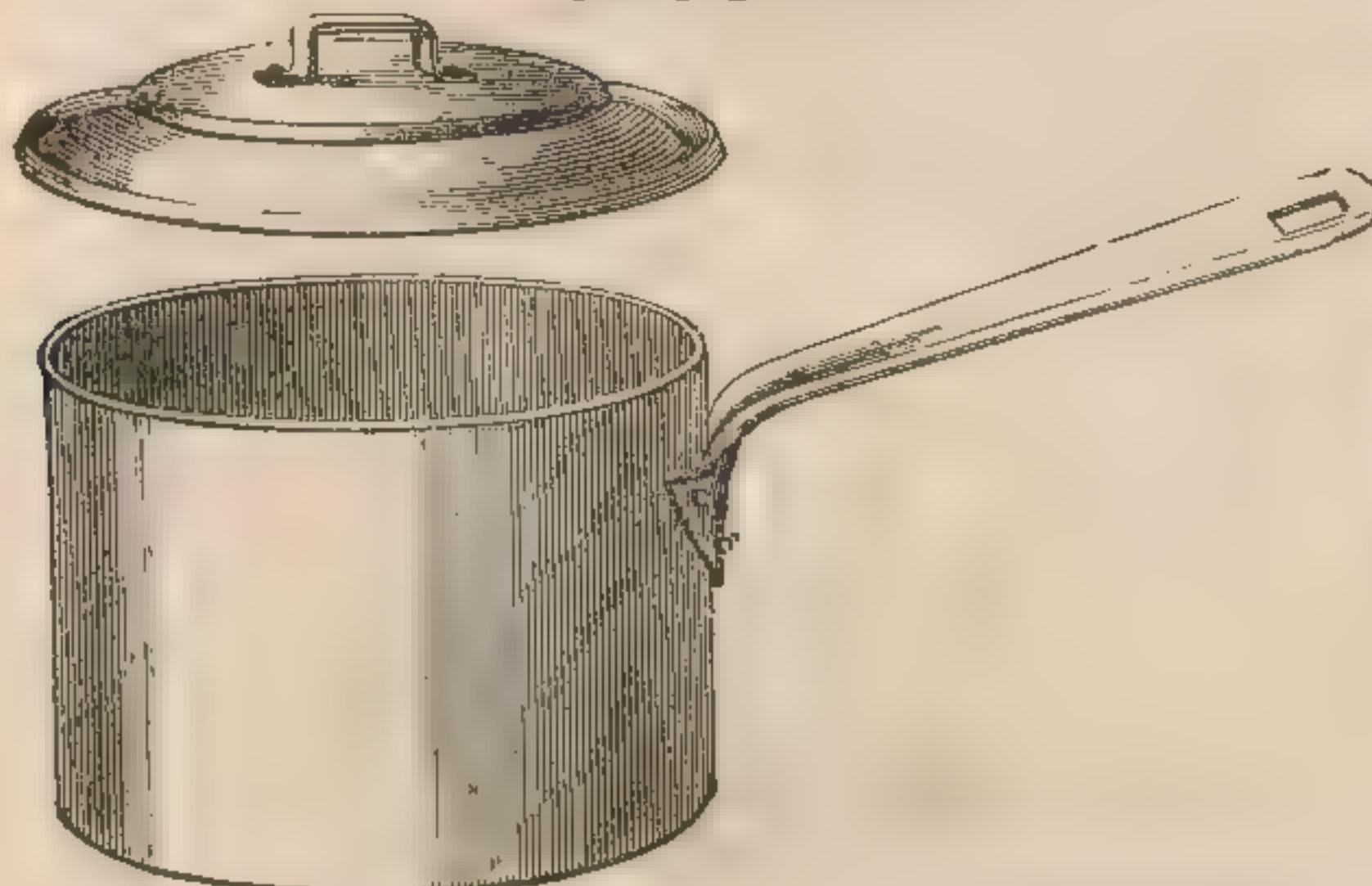
This gentleman ordered another Range for new Residence, June, 1884.

**STRONG, DURABLE, CLEANLY.**

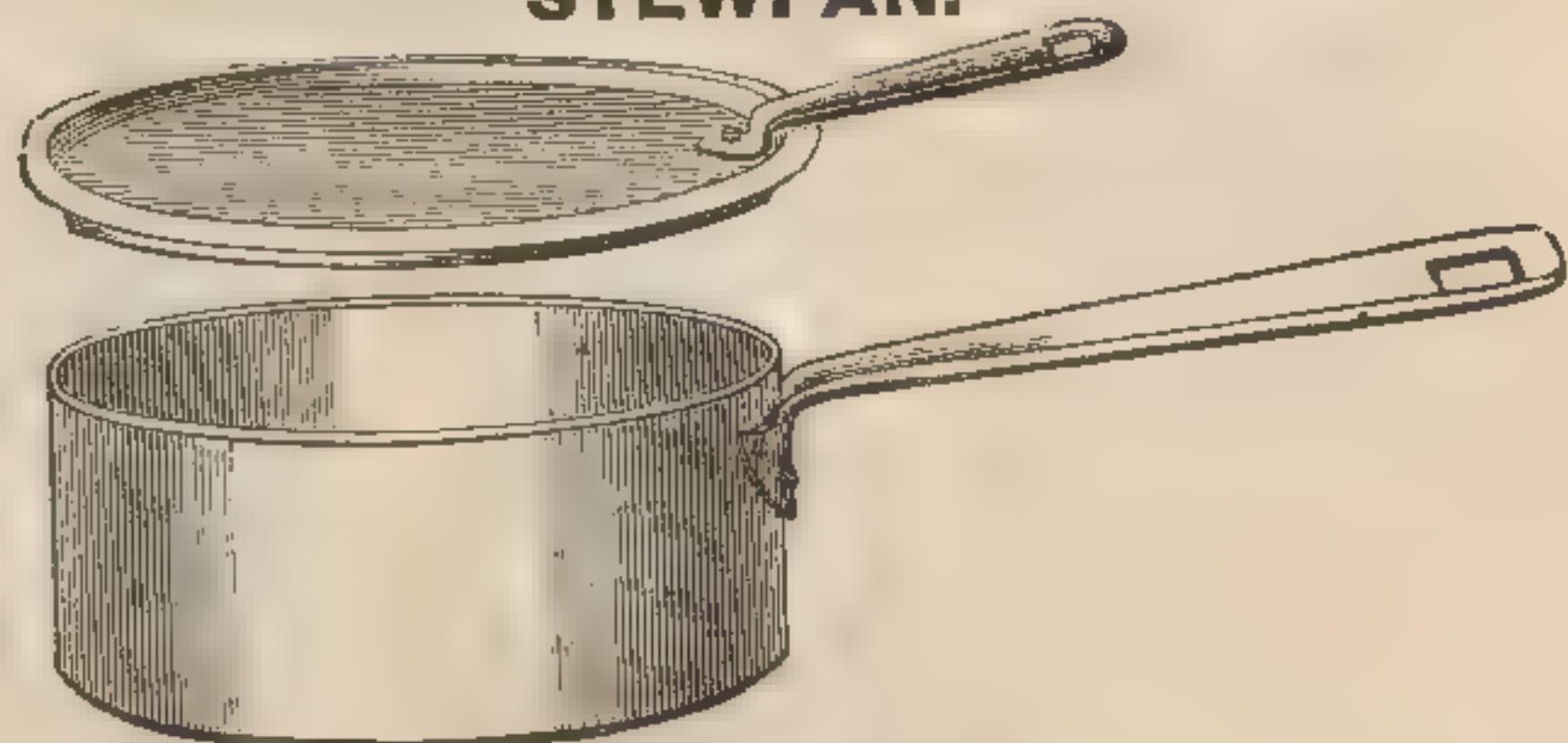
POSSESSING ALL THE ADVANTAGES, BUT NONE OF THE DRAWBACKS OF COPPER.

# THE PATENT "SANITARY" SEAMLESS STEEL

SAUCEPAN.



STEW PAN.



3½	4	4½	5	5½	6½	7	7½	8½	9	9½	inch.		4	5	6	7	8	9	10	11	12	inch.
½	1	1½	2	3	4	5	6	8	10	12	pint.		3/-	3/7	4/2	4/10	5/5	6/-	7/2	8/5	10/3	each.
2/4	2/8	3/-	3/7	4/2	4/10	5/5	6/-	7/2	9/-	12/-	each.											

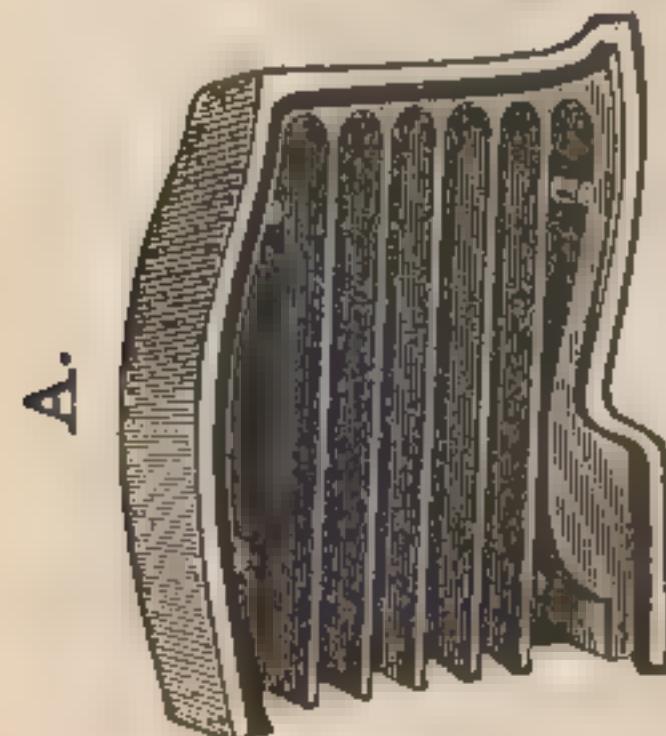
COATED WITH PURE REFINED TIN.

SAME THICKNESS AND WEIGHT AS THE ORDINARY COPPER STEWPAN.

PLANISHED AND BURNISHED.

These Utensils are thickly coated, inside and out, with refined tin. They can be easily re-tinned, but the bodies, being of bright steel, are equally healthy, cleanly and uninjurious to food, thus rendering them far superior to copper. Their strength and thickness, and being seamless steel, make them practically indestructible, and not liable to burn their contents. Their cost being considerably less than wrought-iron, they should be used in every household, cooking school, restaurant, club, &c. Made also to nest, for shipping, and with loose handles for Camp use.

## EAGLE SMOKE CONSUMER.



The fire clay bricks with which the fire box of Ranges are usually lined, have always been so easily broken, that they necessitate frequent renewals, and thus have been a constant source of annoyance and expense to users of cooking ranges of every description. The difficulty in finding a suitable substitute, has been, that most materials sufficiently durable to resist the action of the fire, and liability to fracture by the kitchen poker, have been good conductors of heat, and it is imperative that to secure proper combustion in any fire, that the lining should be a non-conductor.

Our Smoke-consuming Fire Cheeks have most thoroughly met this difficulty; they wear three times as long as the fire brick cheeks, and *cannot be broken by a blow, and consume two-thirds of the smoke.*

The Smoke-consuming Cheeks are made of a specially tough iron, and have a series of gills or heat collectors cast on the back, as shown in illustration marked A.

These Cheeks are placed on each side of the fire, and (when no high pressure boiler is used) at the back also; the front part of the cheeks and gills get very hot, a supply of air is admitted at the bottom of the cheek, which, coming in contact with these gills, is heated to a very high temperature, and comes out in jets, through the small holes shown in illustration B.

The effect of these jets of superheated air playing directly on the flame, as it passes off from the fire box, is to cause most of the smoke and gas to burst into flame, the ovens and hot plate heat much more quickly, and with much less fuel, and the deposit of soot in the flues is very small.

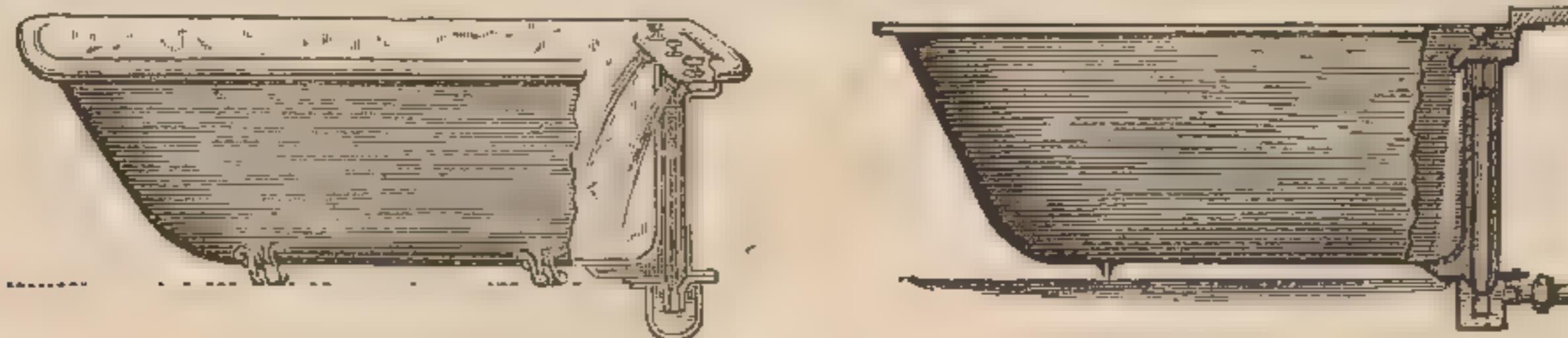
As only the thin outer rim of the consumer is in contact with the iron of the Range, there is little or no loss of heat, by conduction, as the heat conducted through the front of the cheek is returned into the flue through the jets at the top.

Ranges should never be used when the brick cheeks are worn or broken, as the internal parts of the Range are liable to be injured. The Consumers are made in separate parts, and can be readily fixed by anyone.



PRICES, Varying from 4.- to 7.- each, according to size of Ranges.

# BATHS, LAVATORIES, &c.



These Baths are supplied as above, with interior japanned or enamelled in any colour or in imitation of marbles, &c., and exterior finished in imitation of walnut, oak, mahogany, &c., &c., with Patent Internal Fittings.

These Baths can also be supplied for or with wood casings and tops to order, and with tiled skirtings &c., and the Patent Internal Fittings effectually prevent the woodwork from becoming discoloured or dirty. The Baths can be fitted up with Hot or Cold supplies, Overflow and Waste Pipes, &c., and can be provided with Shower (hot and cold) and other conveniences to order. Prices and Estimates upon Application.

## HOT WATER CIRCULATING APPARATUS.

The convenience and advantages of having a constant supply of hot water for Scullery, Bath, Lavatory and other purposes is so apparent, that it is now almost the invariable custom, when building a house, to fix the necessary pipes, &c., to obtain this supply from the kitchen Range. This work is being constantly done by men who are quite inexperienced in the necessary practical knowledge of Hot Water Circulation, and consequently the results are frequently unsatisfactory, and sometimes disastrous.

We have had a large and varied experience in all methods of Hot Water Supply, and can confidently recommend our system as being perfectly satisfactory in every way, while it has the following advantages over the usual modes of fixing:—

- Water Heats more rapidly and regularly.
- The Boiler can never be drawn empty.
- A Ball Cock Cistern is entirely dispensed with.
- Convenience for Cleaning Boiler and Cistern.
- Perfect Safety and Freedom from Danger.

Our Workmen, whom we are sending to all parts of Great Britain, executing this work, can be thoroughly relied upon for steadiness and civility. Their skill we can personally vouch for, and the work has invariably given complete satisfaction.

### ESTIMATES GIVEN AT THE SHORTEST NOTICE.

TESTIMONIAL—One of many. From A. J. PARKINGTON, Esq.,  
8, GLOSTER ROAD, REGENT PARK, N.W.

Dear Sirs,

I, with much pleasure, inform you that the Range is now finished and quite to our satisfaction. The men have taken great pains and made an excellent job of it, very much to their credit.

Yours truly,  
A. J. PARKINGTON.

## THE EAGLE WROUGHT-IRON BATH BOILER.

The High Pressure Eagle Boiler is used for heating the water for Baths, Lavatories, or warming Conservatories, &c. It is very strongly made of welded wrought-iron or copper, and is easily cleaned. A large surface is exposed to the action of the fire, and a great quantity of water is rapidly heated. The unions for the flow and return pipes can be fixed to these Boilers, so that an inexperienced person can attach them. These Boilers can be attached to any of the Eagle Ranges.

# IRON OR TILED MANTELPIECES.

## TILED (White or Coloured Tiles,) WITH BRIGHT ORNAMENTAL MOULDING.

3-ft. 6-in. for Ranges with Hot Closets ...	£5 1 9	For Ranges without Hot Closets	£4 13 9
4-ft.      "	5 5 0	"      "	4 17 6
4-ft. 6-in.    "	5 8 9	"      "	5 1 3
5-ft.      "	5 12 6	"      "	5 5 0
6-ft.      "	6 0 0	"      "	5 12 6

## ORNAMENTAL CAST IRON, WITH POLISHED MOULDING.

3-ft. 6-in. for Ranges with Hot Closets ...	£3 14 3	For Ranges without Hot Closets	£3 6 9
4-ft.      "	3 16 6	"      "	3 9 0
4-ft. 6-in.    "	3 18 9	"      "	3 11 3
5-ft.      "	4 2 6	"      "	3 13 6
6-ft.      "	4 10 0	"      "	3 19 6

## RANGES WITH NICKEL-PLATED OR BRASS MOUNTS.

As there is a very common cause of complaint in the cook or kitchenmaid allowing the bright-work of the Kitchen Range to become rusty from want of regular attention, we are now making Ranges with the bright-work either in Solid Brass or Nickel-Plated Iron, at a moderate extra charge. The Nickel Plating is done in a first-class and improved manner, and the action of the fire or heat has no ill-effect upon it.

PRICES UPON APPLICATION.

## SAFETY VALVE.

In consequence of the numerous accidents which have arisen from the explosion of High Pressure Boilers, we have designed a Safety Valve of such construction as to give absolute security against explosions. The Safety Valve will be found not only effective but is so made that it will not get out of order, and cannot be tampered with.

## COPPER OR GALVANIZED IRON CIRCULATING CYLINDERS AND CISTERNS, HOT WATER PIPES, HOT WATER COILS, &c.

*Special quotations given on application.*

From Rev. E. A. KEMPSON, CLAVERDON VICARAGE, WARWICK.

May 12th, 1881.

Dear Sir,

I wish to bear my testimony to the excellent results of your Eagle open fire and cooking stove.

My daughter and several of her friends have been taking Cooking Lessons at Leamington; and they find that when they get home and carry out their lessons with practice, this Stove is of the greatest possible assistance. It is easily lighted, easily cleaned, and the amount of heat easily adjusted.

We have fixed it in our store room for amateur use, and I am quite longing for our old Range in the kitchen to get thoroughly worn out, that I may replace it with one of the larger size Eagles, which I am convinced will do more work with much less fuel.

The oven heating power, which so often fails or is uncertain in other stoves, is remarkably good in this, and the method adopted for lessening the fire at pleasure is admirable.

I do not wonder that you took first prize at the recent show in London.

I am, Sir, yours faithfully,

Has since had another Range, 1885.

E. A. KEMPSON.

From Messrs. BENNETT & SAYER, Engineers, DERBY.

December 2nd, 1885.

Gentlemen,

Enclosed please find cheque, value £10 19s., in payment of your account for Range, &c., for which your receipt will oblige. We may as well tell you it has exceeded our expectations since it commenced working, on Saturday last, both for economy and good cooking qualities.

We hope to be able to send you another order shortly.

Yours truly,

BENNETT & SAYER.

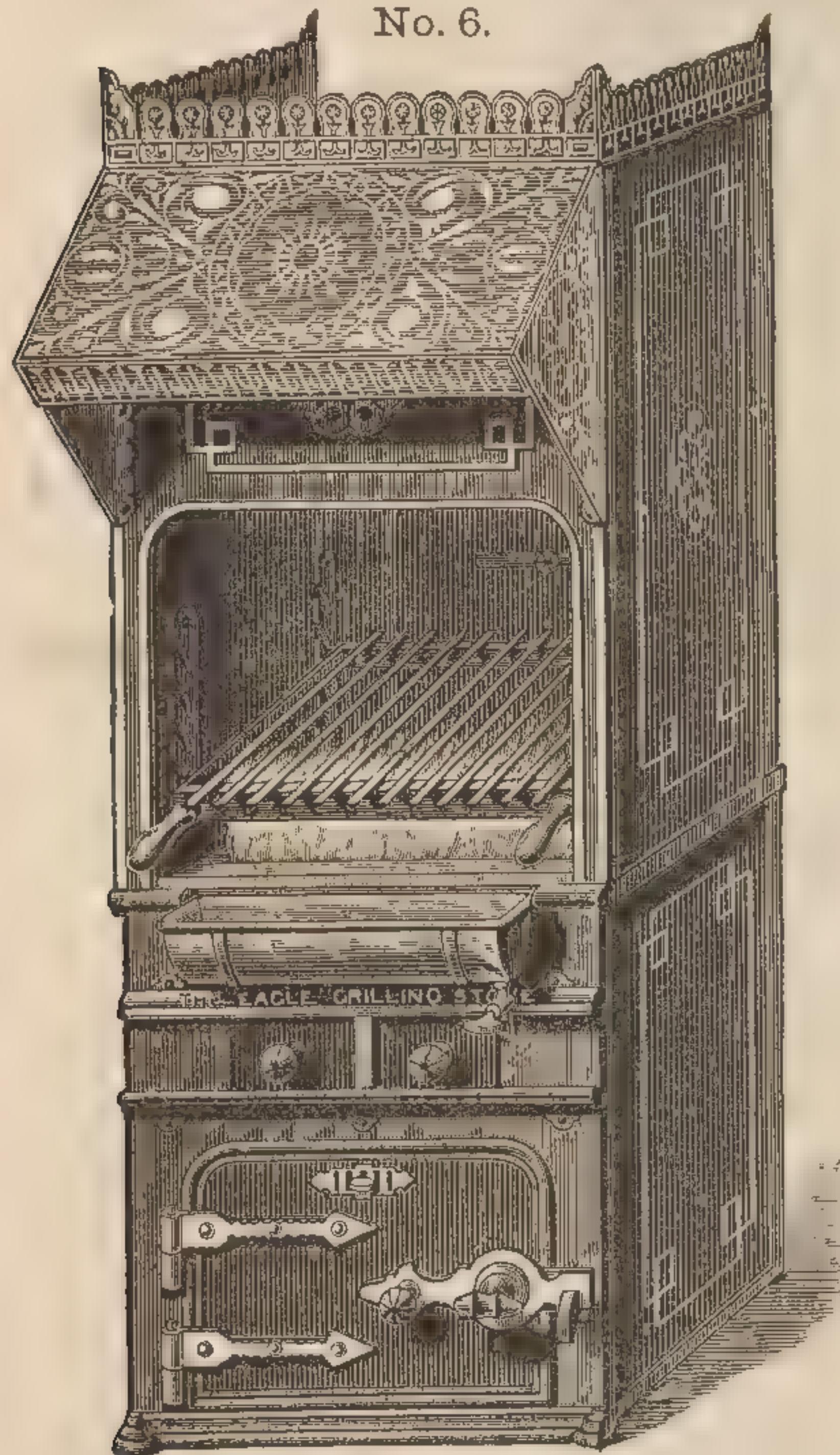
# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

16 SILVER MEDALS.

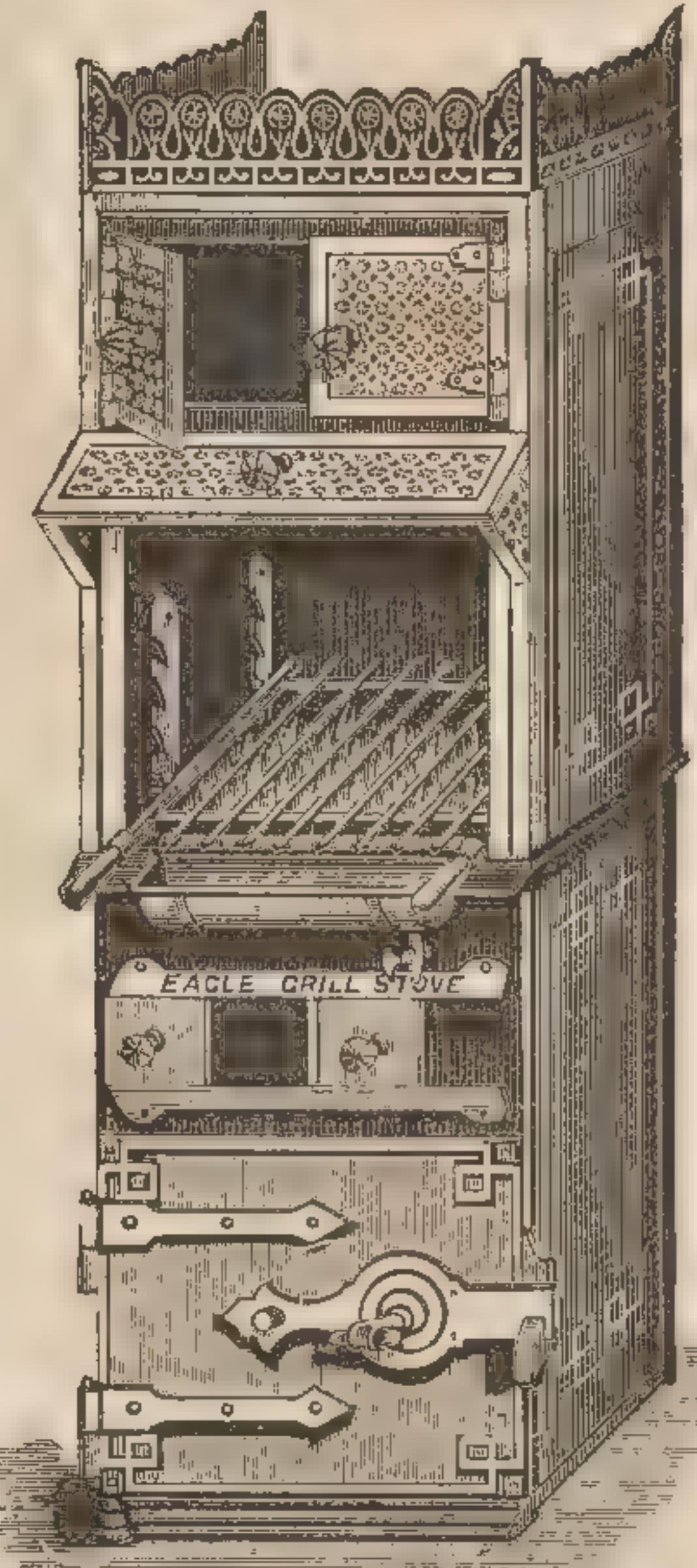
SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

No. 6.



## THE EAGLE PORTABLE GRILLING STOVES.

No. 5.



These Grills are specially adapted for Hotels, Restaurants and all Public Institutes, and for any Establishment where large numbers of Chops and Steaks are required to be Grilled. They require no brickwork, as all the flues are self-contained and can be fixed or removed in a few minutes. The surface of the fire is always bright and clear, giving an intense heat; the meat thereby cannot possibly be tainted in cooking, and all smell passes off into flues.

*When the No. 4 or 5 is not used as a Grilling Stove, it can be turned into a Hot Plate for Boiling or Stewing.*

These Grills are fitted with a highly-polished Steel Fluted Gridiron (which can be easily raised or lowered as required); Tinned Copper Gravy Pan, with draw-off cock. They are very strongly and well made, easily managed, and not liable to get out of order.

No. 4.	As No. 5, with polished canopy and bottom hot closet, with bright ornamental mouldings and fittings, but without top hot closet, 4-ft. 7½-in. high, 1-ft. 7-in. wide, 1-ft. 6-in. deep	£8 15 0
„ 5.	With projecting canopy, side plates and covering-in plate, with ventilator, and top and bottom hot closets; 5-ft. 2-in. high, 1-ft. 7-in. wide, 1-ft. 6-in. deep	... 10 10 0
„ 6.	Large New Pattern Grill, 6-ft. 3-in. high, 2-ft. 3-in. wide, 2-ft. 2-in. deep; best bright steel fluted grid, copper gravy pan and cock, two large hot closets, best bright ornamental canopy, brackets, &c.	... 20 0 0

*Plated Grids and Fittings can be supplied with any of these Grills. Fitted with tiled frames if required. Prices on application.*

From A. SEARS, Builder, 182, Marylebone, London.

June 7th, 1881.

GENTLEMEN,—I have much pleasure in testifying to the efficiency of your "Eagle Grill," which for general use is the best I have yet seen, and moreover, as it can be used for a hot plate when required. The spacious hot closet is also a useful addition. It is very economical in the cost of working, and in fact, the very thing of the kind required for Restaurant, Coffee Palace, and even private use. Your Warming Stoves, also, I have used with full satisfaction, also your Sanitary Traps.

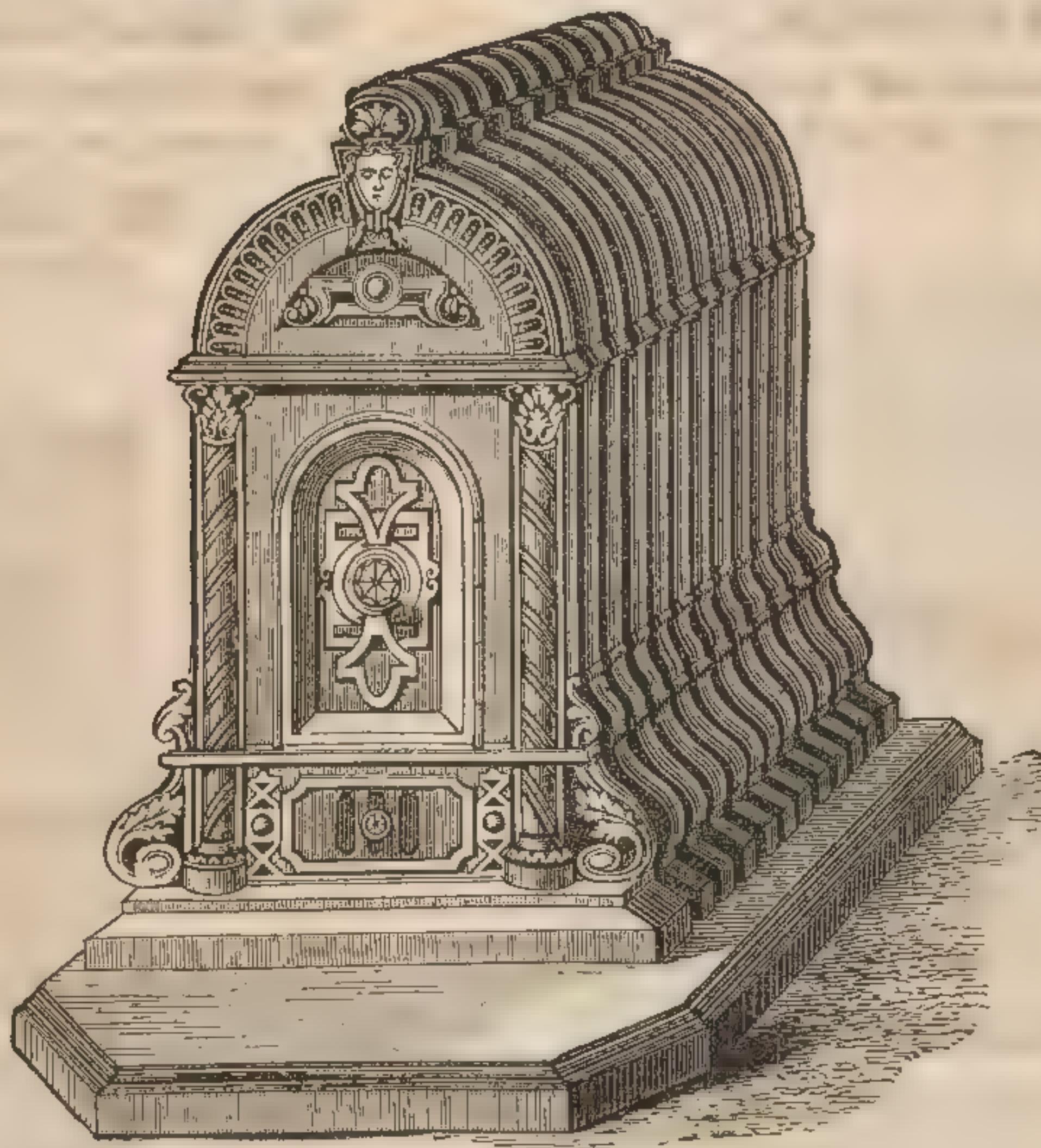
Yours truly,

A. SEARS.

# THE EAGLE WARMING AND VENTILATING STOVE,

PERFECT  
VENTILATION  
AND  
PREVENTION  
OF  
DRAUGHTS.

ECONOMY  
OF  
FUEL  
AND  
UNIFORMITY  
OF  
TEMPERATURE.



As shown in the above illustration, possesses many very important advantages over the ordinary hot air or box Stoves ; the special merits claimed for it being as follows :—

The radiating powers of these Stoves are so arranged that they equal the heat-producing capabilities, so that as fast as the heat is generated by the fire it passes off into the conducting gills, and so into the room, thus most of the heat produced by the Stove is utilised, instead of being lost by passing up the chimney.

In ordinary Stoves a small volume only of air is heated, and that to a high temperature, while in this Stove the heating surface is so great that a large volume of air, warmed to a moderate temperature, is obtained. It will often be observed in ordinary Stoves that a slight proportion of the surface of the Stove becomes red hot, but the surface being so small, the heat produced in the room is really inconsiderable, while in this Stove the heating surface is very great; hence for the same amount of fuel three times the heat is produced.

Another great advantage in the above Stove is, that whereas ordinary Stoves, by consuming the air in the room, keep drawing in fresh *cold air*, and thus create a thorough draught from every niche and key-hole, the Eagle Warming Stove, by means of a hollow base plate, perforated at the top, draws in cold air also, but warms it first, and so supplies the room with *warm fresh air*. The mode of procedure is simple, the perforated base-plate has an inlet or nozzle at the back, to which a pipe is connected, and carried out, where convenient, into the open air. As the Stove becomes heated, the air in base plate becomes rarefied, and rises through the perforations; fresh air rushes in to take its place, which is again warmed, and so a volume of warm fresh air is constantly flowing into the room to replace that which passes into the chimney. Thus a constant circulation of air is obtained, the room or house is uniformly heated, and cold draughts are quite prevented; all these important results are obtained with a small consumption of fuel.

In any case in which it is inconvenient to take the fresh air pipe outside, the hollow base plate itself constantly circulates air through its perforations and opening at back, extracting the heat and keeping the base at such a low temperature that there is no liability of accidents, even when the Stove is used on a wood floor, (over-heated base plates being a frequent source of danger in the ordinary Stove).

The speed of combustion is easily regulated by a valve or ventilator ; by opening wide, a large amount of heat can be generated, or by closing, the fire will burn slowly for several hours without attention.

SIZE OF STOVE.—13-in. wide, 31-in. high. GILLS, 1½-in. to centre.

## PRICES AND SIZES.

10 Gill, £3 2s. 6d.—12 Gill, £3 15s.—14 Gill, £4.—16 Gill, £4 10s.—18 Gill, £5.—20 Gill, £5 10s.

# 23 FIRST PRIZE MEDALS.

7 GOLD MEDALS.

16 SILVER MEDALS.

SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE  
SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.

## SLOW COMBUSTION STOVE.

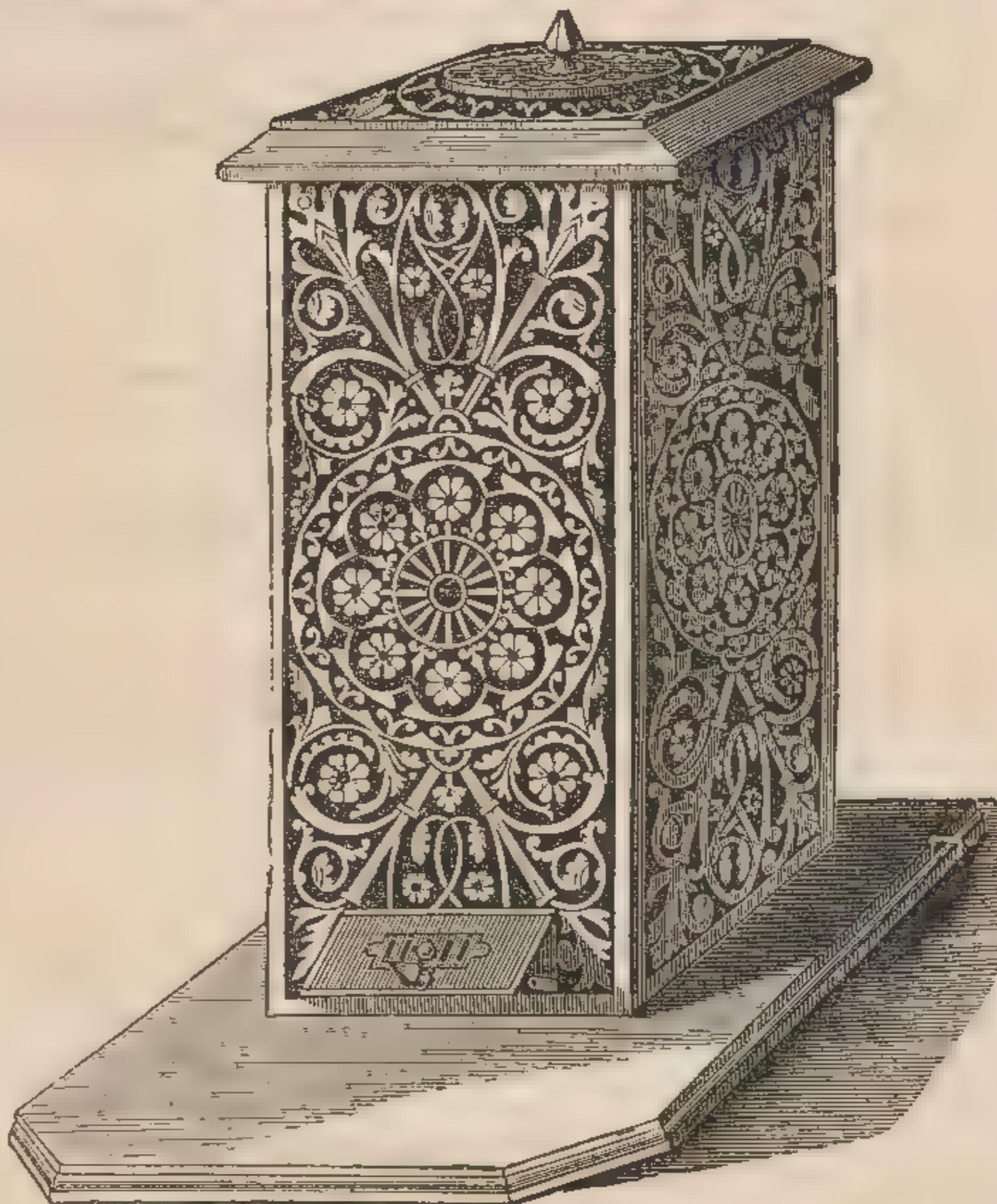
This Highly Ornamental and Strong Warming Stove is lined with fire clay, and so arranged that combustion is entirely under control.

By opening or closing a small Valve at bottom, the charge of fuel can be made to burn from two to twenty hours, thus any degree of heat required may be obtained. It is entirely free from dust, and standing on a hollow iron plate, there can be no possibility of danger. The bottom Grate is pivoted so that the ashes can be readily shaken out; this is a great convenience where the Stove is used continuously.

### PRICES.

Bright ... ... ...	£2 17 6
Black ... ... ...	2 9 6

*Prices, if Nickelled, on application.*



GILL TOP.



ORNAMENTAL COVER  
FOR GILL TOP.

## EAGLE OPEN FIRE WARMING STOVE.

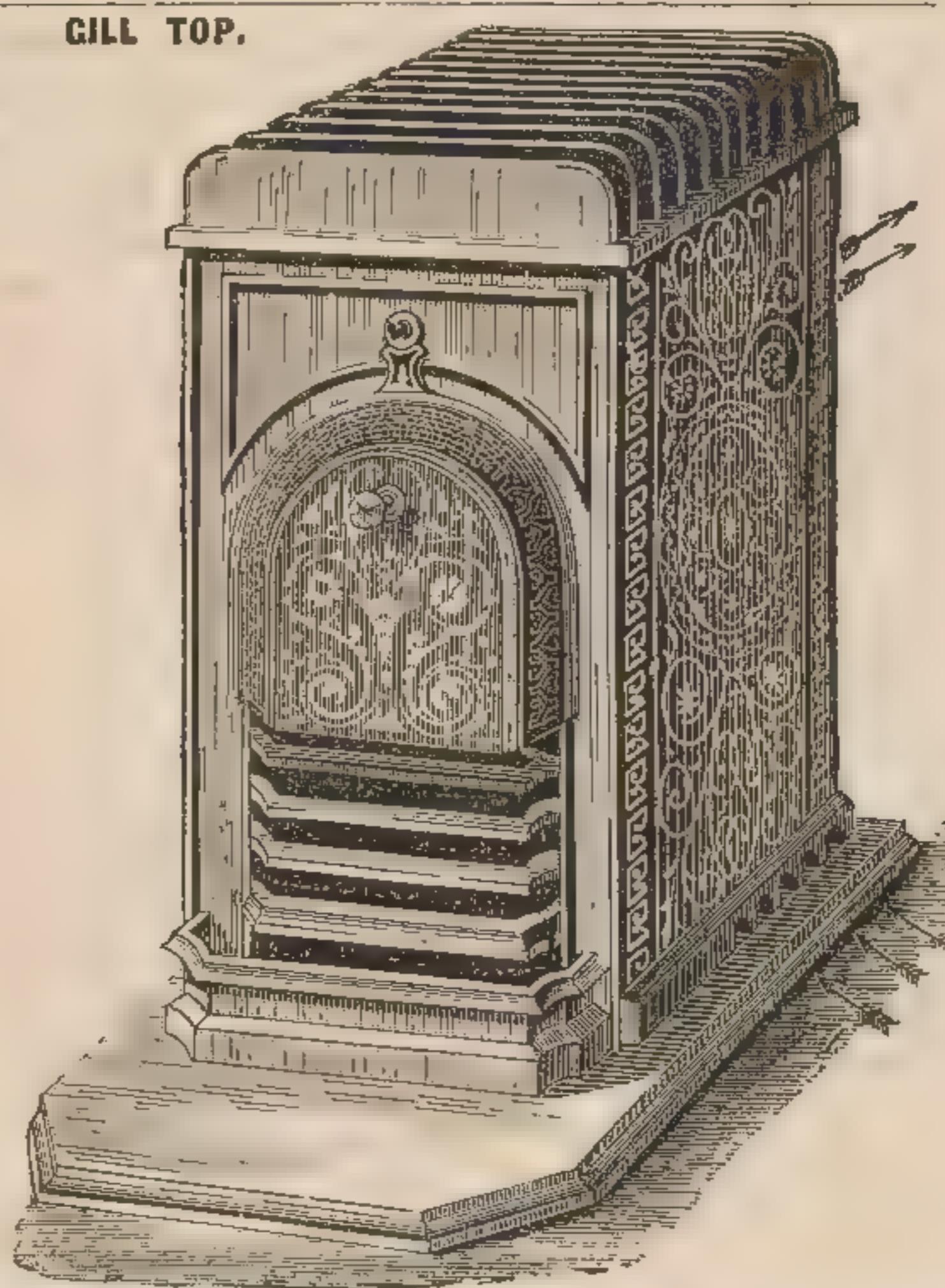
The principal advantages claimed for this arrangement are, that while a cheerful and open fire is obtained, it also embodies the advantages of a Gill and Hot Air Stove.

The back and sides of the fire-box are lined with FIRE BRICK SLABS, from which the heat radiates into the room, and by the arrangement of the upper part of the Fire Brick Slab the hot air is brought into contact with the radiating Gill Plate, by which means almost the whole of the heat is extracted before passing into the flue.

The back part of the Stove forms a Hot Air Chamber, and where it is desired a Nozzle can be added, by means of which a pipe can be attached for drawing fresh air into the room from the outside.

### PRICES:

No. 1.—3-ft. high, 1-ft. 4-in. wide, 1-ft. 4-in. deep ..	£4 0 0
No. 2.—2-ft. 3-in. high, 11½-in. wide, 12-in. deep (including base). This Stove has all the advantages of No. 1, but is made in a cheaper form, and without Top Grating ...	2 0 0



## NEW TESTIMONIALS.

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From J. S. W. HOWEY, Esq., COLESHILL HOUSE, AMERSHAM, BUCKS,

Dear Sir,

*February 15th, 1886.*

I enclose cheque for my account. I am very pleased indeed with both Register and Range, and shall probably require two or three more of each shortly. I consider them perfection. Yours faithfully,

J. S. W. HOWEY.

From H. B. D. STRANGEWAY, Esq., SHEEPWICK,

Gentlemen,

*November 13th, 1885.*

I enclose you a cheque for the amount of your account. I have much pleasure in stating that the Range was easily fixed by the local workmen, and gives every satisfaction. Yours truly,

H. B. T. STRANGEWAY.

From WM. OKELL, Esq., SURGEON, MOUNT FALCON, DOUGLAS, ISLE OF MAN,

Dear Sirs,

*February 6th, 1887.*

I have had one of your Eagle Ranges set up, 3-ft. 6-in. wide, and am greatly pleased with it. The first month it saved one ton of coals at 18/- per ton. Yours truly,

WM. OKELL.

From Mrs. CATHERINE CHERLE, 2, PARK ROAD, BROMLEY, KENT,

Gentlemen,

*August 6th, 1886.*

Enclosed I beg to hand cheque in settlement of account, which kindly acknowledge.

I am very pleased to be able to tell you that the little Range exceeds my highest expectations, and is a veritable blessing. For simplicity and economy, cleanliness and cure of smoke, it is certainly a marvel, and ever since your workmen came to put it in I have wished to say what a comfort it was to have that class of men to do the work. When there is unpleasantness in the kitchen, the whole house suffers, and we could hardly have known your people were in the house, so tidily and quietly they did their work. The boiler acts to perfection, and I find that, without any fire at all, if the contents of the ashpan are thrown on the handful of embers at night the water is at the scalding point till the fire is lighted in the morning. In a house with invalids this is, of itself, enough to make one thankful to have the Range.

I am, Gentlemen,

Yours faithfully,

CATHERINE CHERLE.

From J. S. MORRIESEN, Esq., 47, HAMILTON ROAD, EALING,

Gentlemen,

*October 1st, 1886.*

The Range acts well—gives me an immense heat, with a very small consumption of fuel, about two-thirds less than the Range in my late residence, and does all the cooking required of it in a more satisfactory manner, and the bath water, in boiler, is always hot.

I am, Gentlemen, Yours obediently,

J. S. MORRIESEN.

## TESTIMONIALS.

Testimonial from **W. SCARBOROUGH, Esq.** DUDLEY HOUSE, CROUCH END, N.

January 3rd, 1881.

Dear Sirs,

Herewith my cheque in settlement of your account. The Range, &c., gives great satisfaction, and I can confidently recommend it to my friends.

Yours truly, W. SCARBOROUGH.

*Since the above another Range has been ordered for his new house in March, 1884.*

From **Mr. W. J. POPE**, BOARD SCHOOL, LEWISHAM, S.E.

December 16th, 1881.

Dear Sirs,

My people are almost in raptures over the Range. We expected it would be a good one, but were hardly prepared to find it so useful, clean, and economical as it is.

Yours faithfully,

W. J. POPE.

From **H. WIGGINS, Esq.**, 2, SIDNEY VILLAS, CHISWICK.

March 17th, 1884.

Gentlemen,

Please forward, at your earliest convenience, two No. 64 Eagle Ranges. After eighteen months' trial of the 3-ft. Range in my own house, I can assure you we are quite delighted with it, and the No. 64 Range I put in for one of my tenants, some nine months since, has been equally successful in curing the smoke, and, like my own, gives every satisfaction. Send 3-ft. covering-in plate, and oblige,

Yours truly,

H. WIGGINS.

P.S.—Two ladies waited upon us last week, to know the result of trial of Ranges. I told them the best thing I could say in their favour was my intention of ordering two more.

From **Mr. JOHN VALENTINE**, 3, 4 AND 5, BROAD STREET, LUDLOW.

August 28th, 1880.

Dear Sirs,

Your Eagle Range, supplied to me in December, 1878, has been in use daily ever since. My family and assistants consist of twenty-six persons. On Tuesday last I took notice of the quantity of coals consumed from first lighting before breakfast until after dinner was over—say from 6.30 a.m. till 2.30 p.m.—which was exactly 38-lbs. We had Tea and Coffee, and Bacon cooked in the oven for breakfast; a joint, 18-lbs., cooked in the oven for dinner, with potatoes and greens boiled on the stove.

The Range has many advantages: the quick heating of oven and economy of coals (attained by lifting up the portable bottom of grate to within 3 inches of the fire-brick on side, over which the heat passes to the oven, and replenishing with coals as often as required—this attention is necessary), and the comfort of ventilation of the kitchen after cooking is over, by opening the doors above grate.

I recommend that you always send one of your own men to superintend the fixing of the Range, as you did in my case.

Yours truly, JOHN VALENTINE.

P.S.—I omitted to state that the 38-lbs. coals used in cooking the breakfast and dinner for my Establishment would cost 3d.

Testimonial from **ROWLAND WARD, Esq.**, F.Z.S., THE PAGODA, MAIDENHEAD.

Gentlemen,

You ask me to speak of your Eagle Range. The finest recommendation I can give it is, the cook is well satisfied, and so am I, and in my future buildings shall repeat the order.

Yours faithfully, ROWLAND WARD, F.Z.S.

From **Messrs. REECE BROTHERS**, Builders and Contractors, TARPORLEY, CHESHIRE.

March 26th, 1884.

Gentlemen,

The 5-ft. 6-in. Range supplied to us has been daily in use, and given satisfaction since March, 1883; and should we be allowed to choose for a proprietor, we shall certainly use yours, as we consider the castings heavy and fit well, and cannot fail to give satisfaction when properly used.

Yours faithfully,

REECE BROTHERS.

From **Captain J. R. A. ROBERTS**, GLASSENBURY PARK, CRANBROOK, KENT.

May 9th, 1885.

Sirs,

Your man finished the Range work at above address on the 5th instant. He gave as little trouble as was possible, and worked well to get the work done as soon as could be. So far I have every reason to be satisfied with the Range, and though I have many times asked the cook what fault she has to find with it, I am glad to say she has not yet discovered one. Be so good as to furnish your account, and I shall be happy to settle the same.

Your obedient servant,

JOHN ROBERT ATKEN ROBERTS.

## TESTIMONIALS.

From Mr. H. P. TRUEMAN, of the Birmingham Machinists' Company,  
3, ST. GEORGE'S TERRACE, BREARLEY STREET WEST, BIRMINGHAM.

July 3, 1880.

Gentlemen,

In reply to your letter of July 1st, respecting my experience of your Patent Eagle Range, I can only state the following facts :—

My private residence being furnished with the usual wretched apology for a Range, which burned an immense amount of coal in keeping alight till required, and in burning out one side of an iron box which served for an oven, I decided to replace it by the best Range my experience as an Engineer could suggest.

The construction of your Eagle Range satisfied me that the best results might be expected from it, and I waited with some anxiety the verdict of my housekeeper as to ease of management, and I hoped for a reduced coal account.

My twelve months' experience gives the following result, which I shall be happy to demonstrate to any person you wish to refer to me.

The Range, which cost me £8, was placed in the recess occupied by the old Stove, and surrounded by sand and brickwork, to retain the heat, at a cost of 20s. It now does the entire daily cooking for ten adult persons, including the baking of bread and supply of hot water from its boiler. This is effected by the expenditure of one-and-a-half hundredweight of rough slack per week.

The arrangement for instantaneously making it a closed or open stove is of the greatest service, as, in conjunction with the rising and falling bars, it gives such complete control over the fire that the heat can be easily adjusted to the work in hand.

My housekeeper, who is an elderly person, with many years' experience in the management of Ranges, gives me credit for correct judgment in selecting yours, and states the operations of this can be controlled with the greatest nicety. She often decides to have hot rolls for breakfast, and in twenty minutes from the time of lighting the fire the oven is ready, and in twenty minutes more they are done to a turn. This, she soberly assures me, is impossible with any other Stove she is acquainted with.

While many are deceived and bitterly disappointed by promising circulars, I think you are fairly entitled to my testimony as to the facts I have stated.

Yours very faithfully, HENRY P. TRUEMAN.

From Rev. R. THOMAS, GRAMMAR SCHOOL, CAISTOR.

March 5th, 1884.

Sir,

The fall bar was only placed in yesterday, and your No. 42 has been well used this morning in cooking a dinner for 35 inmates. The cook says it has given every satisfaction, exceeding her expectations, and doing the work with less fuel than our Yorkshire Range. The back boiler attached provides the water at a much higher temperature than the old arrangement.

I shall certainly recommend your Range to every enquirer.

Yours very truly,

R. THOMAS.

From Mr. S. H. PLATTENS, MILDWAY CABMEN'S INSTITUTE, 54, HIGH STREET, ISLINGTON, N.

June 10th, 1884.

Dear Sir,

The new bricks to hand; will you please forward bill? We have had your Range in work for twelve months, night and day, cooking for at least 400 each day (size of Range No. 45), and find it as good and efficient to-day as it was the first time it was used. I have sent many friends to you, and you may at any time send persons to me to see it work. My consumption of fuel is half a ton of coal, and half a chaldron of coke every sixteen days.

I am, Dear Sir, yours truly,

S. H. PLATTENS.

From THOS. P. MUNYARD, Esq., COOMBE BURY, KINGSTON HILL.

May 16th, 1883.

Sir,

With the many advantages of your Eagle Range is the remarkable one of perfect combustion of fuel, which means hardly any smoke, a greater percentage of heating power, and great saving in fuel.

THOS. P. MUNYARD.

From Mr. W. F. DYMOND, 44, GEORGE STREET, PLYMOUTH.

December 1st, 1883.

Dear Sir,

Allow me to tender you an unsolicited testimonial to the good qualities of your Stove.

For three years I endured the purgatory of a smoky, stifling, so-called Kitchen Range, which baffled all the chimney and smoke doctors in the three towns. How many times I had the Stove out, and submitted to the conclave of the learned doctors, and replaced again, I cannot remember unless I refer to their bills (which being very long, painfully recall the number of times), anyhow I felt resigned, and gave it up as hopeless.

Now, what a change! I can not only cook well with your Stove, No. 58, but can enjoy the great luxury of an open fire, showing clearly that your Stove has more than fulfilled my utmost expectations. I am not good at writing testimonials, but if there is anyone coming from you that would like to see the Range, as it is working every day, I shall be pleased to show it to them, for the true test is seeing and examining for one's self.

Yours thankfully, W. F. DYMOND.

## TESTIMONIALS.

Testimonial from Mr. JOHN CALLAWAY, Agent for ROBERT N. PHILLIPS, Esq., Wellcombe Estate.  
SNITTERFIELD, STRATFORD-ON-AVON,

April 27th, 1886.

Dear Sir,

I have great pleasure in bearing testimony to the good qualities of your "Eagle Range." I have put a good number into the cottages on this estate, and they have in every case given the greatest satisfaction. I consider there is no better range to place in a cottage than the "Eagle Range," No. 63, which is the size I am using for that purpose. It is strong and durable and being capable of using either with closed or open fire possesses all the advantages of an open fire place to sit by, and is much superior for cooking purposes, and owing to the adjustable firebox it is quite as economical in the consumption of fuel. Our cottagers where they have them would not like to go back to the old open Cottage Range.

They have a decided advantage in requiring no brick setting, being easily fixed and as easily removed, and above all they possess the advantage of being a cure for that greatest of all difficulties a cottage builder has to contend with: a smoky chimney.

I have placed several of the larger sizes in the better class of houses and they are equally satisfactory.

I can confidently recommend them for either large or small houses.

I remain, Dear Sir, yours very truly,

JOHN CALLAWAY.

Testimonial from HENRY TATE, Esq., PARK HILL, STREATHAM COMMON, S.W.

Gentlemen,

August 30th, 1883.

Enclosed please find cheque value £70 14s. 6d. in payment of your account.

I am pleased with the Range. I find it does its work well and saves me money by only consuming two-thirds of the fuel I was burning in my old Range.

I am, yours truly,

HENRY TATE.

From Rev. R. R. RESKER, 14, SOUTH PLACE, KENNINGTON PARK, S.E.

September 3rd, 1881.

Sir,

Having now had your Eagle Range No. 55 in use for nine months, during which time it has been most thoroughly tested, I think it only right to inform you that I consider it a most excellent stove, and as fully answering to all prospectus states. It is not only very economical of fuel, but it takes very little time to heat the oven for baking, while the boiler is always hot, even with the open fire. Like every other Kitchener, it of course requires to have the flues kept clean, but this is more easily done than in most Ranges; while the open fire makes it a favourite stove with the servants. The movable bottom works easily and is a great success. You are at liberty to make what use you please of this letter.

Yours faithfully,

R. R. RESKER, Vicar of St. Mark's, Walworth

This Gentleman has ordered another Range, 1886.

From Dr. AGAR, HURST HOUSE, HENLEY-IN-ARDEN.

July, 1880.

Dear Sir,

I am perfectly satisfied with the Eagle Range you fixed for me in place of a Flavel, and think it is the best Range I have seen. I shall be wanting another shortly, and shall put in one of yours. (4-ft. 6-in.)

Yours faithfully,

S. H. AGAR.

Has since had a 5-ft. Range (No. 22) for new Asylum, 1883.

From C. KOCH, Esq., LINDHURST, KING EDWARD'S ROAD, NEW BARNET.

March 24th, 1886.

I have this day sent you the 4-ft. fender as desired in your note of the 22nd inst.

Please send me invoice for fender and gridiron and deduct the 10/- for case returned.

The Range works very well indeed; but as it is the second Eagle Range I have had put in I am well acquainted with its merits. My first Range was without a high pressure boiler when I had no convenience for the same. In this my new residence I at once had the old Range taken out, and the No. 25 Range put in; and am pleased to say the boiler works well.

Yours respectfully,

C. KOCH.

**23 FIRST PRIZE MEDALS.**  
**7 GOLD MEDALS.**      **16 SILVER MEDALS.**  
**SPECIAL PRIZE OF 25 GUINEAS FROM THE LADIES' COMMITTEE**  
**SMOKE ABATEMENT EXHIBITION, LONDON, 1881-82.**

### TESTIMONIALS.

From R. RYLAND, Esq., HOLTON LODGE, WOOD LANE, HIGHGATE.

Gentlemen,

July 14th, 1881.

I can but express my entire satisfaction both with the Range itself, and with the attentive manner in which you have carried out the work. I shall be happy to show the Range to anyone at any time, and shall certainly recommend the Eagle Range to all my friends.

Believe me, yours very truly, R. RYLAND.

From POPE & Co., TEA MERCHANTS, 131, PAVEMENT, FINSBURY SQUARE, E.C.

(Established upwards of half a century.)

Gentlemen,

July 6th, 1881.

The Range (one like you exhibited at the Agricultural Hall), we are pleased to speak of in the highest terms, both for cooking, cleanliness and economy of fuel. We shall be glad to show any of your clients the Range in working order.

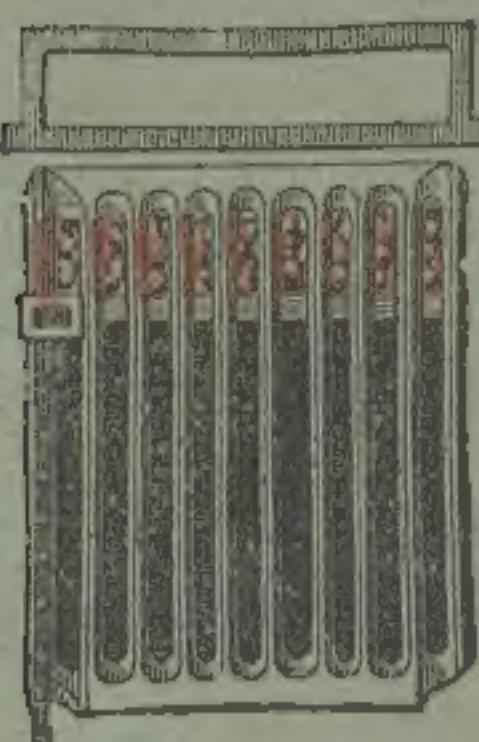
Yours obediently, POPE & Co.

Messrs. POPE & Co. write us on May 12th, 1884—

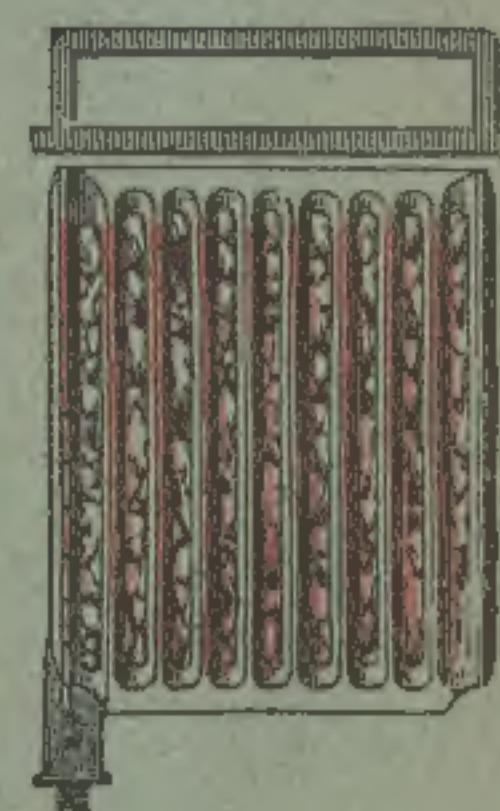
After having your Range in use more than three years, though we gave you a Testimonial at the time, we would like to tell you that we have shown your Range to many persons, and that we like it as much as ever, and can thoroughly recommend it.

THE AUTHORITIES OF HOLLOWAY'S COLLEGE, EGHAM, LONDON, selected several

Ranges from the Smoke Abatement Exhibition, and after twelve months' experience, gave us instructions to fit up the whole of the College Buildings with our Patent Eagle Ranges, viz:—  
27 RANGES FOR THE ONE BUILDING.



Firebox reduced to its least dimensions, as required for a general amount of cooking.



Firebox increased to its greatest dimensions as required for roasting in front.

The above shows the Eagle Range with the front plate removed, to exhibit the arrangement of the flues by which the ovens are heated. The right oven has the fire working first over and then under it; this is the best arrangement for roasting; the left oven has the fire passing under the bottom only, this gives a bottom heat, as is necessary for baking bread or pastry. By adjusting a small valve on top of the pastry oven, it can be heated from top or bottom at pleasure, or the hot plate can be heated without the ovens.

**EAGLE RANGE & FOUNDRY Co.,**

Contractors to Her Majesty's Government, and the Crown Agents for the Colonies.

178, REGENT STREET, LONDON.